



Aleutia smoked salmon & scrambled eggs

Ingredients

- 1 TBSP butter
- 4 Eggs
- 1/2 cup milk
- 2 oz Aleutia smoked salmon
- salt and pepper to taste

Whisk eggs in a glass bowl until well blended. Melt butter in non-stick pan over low heat. Add milk to eggs and whisk aggressively to incorporate as much air as possible (important). The eggs should be frothy and light. Season with salt and pepper. When the butter is melted, gently pour the eggs into the pan. Don't stir! Let the bottom set, gently move the cooked egg toward the center of the pan allowing uncooked egg to reach the bottom. Repeat until eggs are just done (they'll continue to cook after removing heat). Stir in chopped Aleutia smoked salmon and a small dab of butter if you wish. Enjoy!

Serves 2



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