

# Fried Eggs

## Ingredients

4 eggs, 1/4 lb. of lard, butter or clarified dripping. [Illustration: FRIED EGGS ON BACON.]

## Method

Place a delicately-clean frying-pan over a gentle fire; put in the fat, and allow it to come to the boiling-point. Break the eggs into cups, slip them into the boiling fat, and let them remain until the whites are delicately set; and, whilst they are frying, ladle a little of the fat over them. Take them up with a slice, drain them for a minute from their greasy moisture, trim them neatly, and serve on slices of fried bacon or ham; or the eggs may be placed in the middle of the dish, with the bacon put round as a garnish.

*Source: Mrs Beeton's Book of Household Management (1861)*

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