

# Family Famous Freaking Egg Gravy

## Ingredients: 3-4 people servings.

5-6 eggs (add more if desired)  
Corn Starch, 2 tsp with 2Tbsp of cold milk  
Milk, 2 cups  
Salt, ¼ tsp (preferably sea salt or mineral salt)  
Black pepper, dash/pinch  
Velveeta Cheese, 8 oz (half of 16 oz box)  
Slices of bread, (suggest 1-2 slices per serving)  
Optional, butter for the bread

## Instructions:

- Boil the Eggs for 12-15 Minutes.
  - Hard-boiled eggs: Tips on how to test if the eggs are done boiling. Scoop one of them out of the boiling water and count 3 seconds. If all the moisture evaporates, they are ready.
  - Soft-boiled eggs: Boil around 4-6 min.
  - Medium-boiled eggs: Boil around 7-9 min.
- Drain the hot water and submerge them in cold water until ready to peel them.
  - Tips: This helps the egg to contract slightly and makes them easier to peel. Change the cold water a couple of times as needed..
- In a medium-sized (12-inch) skillet, pour in the milk.
- Slice the Velveeta Cheese and add it to the milk.
- Stir frequently over low-medium heat until the cheese melts.
- Slice the boiled eggs into your desired bite-sized pieces (recommend to cut into 4 pieces) and add them to the skillet.
- Mix the starch with a tablespoon of cold milk and gradually pour it into the skillet to thicken the gravy.
- Stir slowly while adding salt and pepper to taste.
- Toast the bread and butter it if desired.
- Tear it into bite-sized pieces.
- Pour the egg gravy over the toast and enjoy!



*Inspired by and In memory of Grandma, Carol Robinson*