

Scrambled Eggs With Cream Cheese, Smoked Salmon and Fresh Dill

8 eggs

2 tablespoons cold water

6 drops Tabasco sauce

4 ounces natural cream cheese (without gum)

2 ounces smoked salmon

1 teaspoon snipped fresh dill

1 tablespoon unsalted butter

1. Crack the eggs into a medium-sized bowl and add the water and Tabasco sauce. Using a fork, beat until blended. The whites and the yolks should look like one mixture, not two separate ingredients.
2. Cut the cream cheese into little bits. It will be messy, but it doesn't matter what it looks like because the cream cheese will melt into the eggs as they cook.
3. Cut the smoked salmon into small pieces, either strips or dice, about $\frac{1}{2}$ inch by $\frac{1}{2}$ inch.
4. Snip the dill by using a pair of scissors (they can be rounded tip). Cut tiny pieces from the hairy part—do not use the stem.
5. When ready to prepare the eggs—and this should be just before you want to sit down to eat—melt the butter over medium heat in a 10-inch diameter, preferably non-stick, pan and add the beaten eggs. Using a wooden spatula, stir the eggs around the pan, taking care to scrape the bottom frequently. When the eggs are no longer totally liquid, add the cream cheese and salmon and stir to evenly distribute. Be very careful at this point—it's very easy to overcook the eggs. Add the dill just before the eggs are done the way you like them, then stir and serve. Serves 4.