



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Fried Eggs with Garlic Yogurt Sauce (original recipe from Linda and Fred Griffith's *Garlic Garlic Garlic* via my brother)

Serves 2-4

I've simplified the recipe even more than the original, which called for poached eggs plus a butter sauce; I only wanted to use one pan, not two, so I fry the eggs in the seasoned butter and then drizzle any liquid remaining in the skillet over the cooked eggs.

$\frac{3}{4}$ cup Greek yogurt
2 garlic gloves, pressed through a garlic press or minced and mashed
2 teaspoons fresh mint, minced
salt
1 tablespoon butter
 $\frac{1}{8}$ teaspoon cayenne
4 large eggs
4 small pitas or slices of toast or 2 English muffins

1. In a small bowl, stir together the yogurt, garlic, mint, and a pinch of salt. Set aside.
2. In a medium nonstick skillet over medium heat, melt the butter with the cayenne and a pinch of salt. Crack each egg into a small dish; tip them into the prepared pan and sprinkle with salt. Cover the pan, lower the heat to medium-low, and cook for 5-7 minutes for over-medium eggs.
3. Place the pita or toast on plates. Top each with a fried egg and a spoonful of the yogurt sauce, then drizzle any remaining seasoned butter from the skillet over the tops of the eggs. Serve immediately.