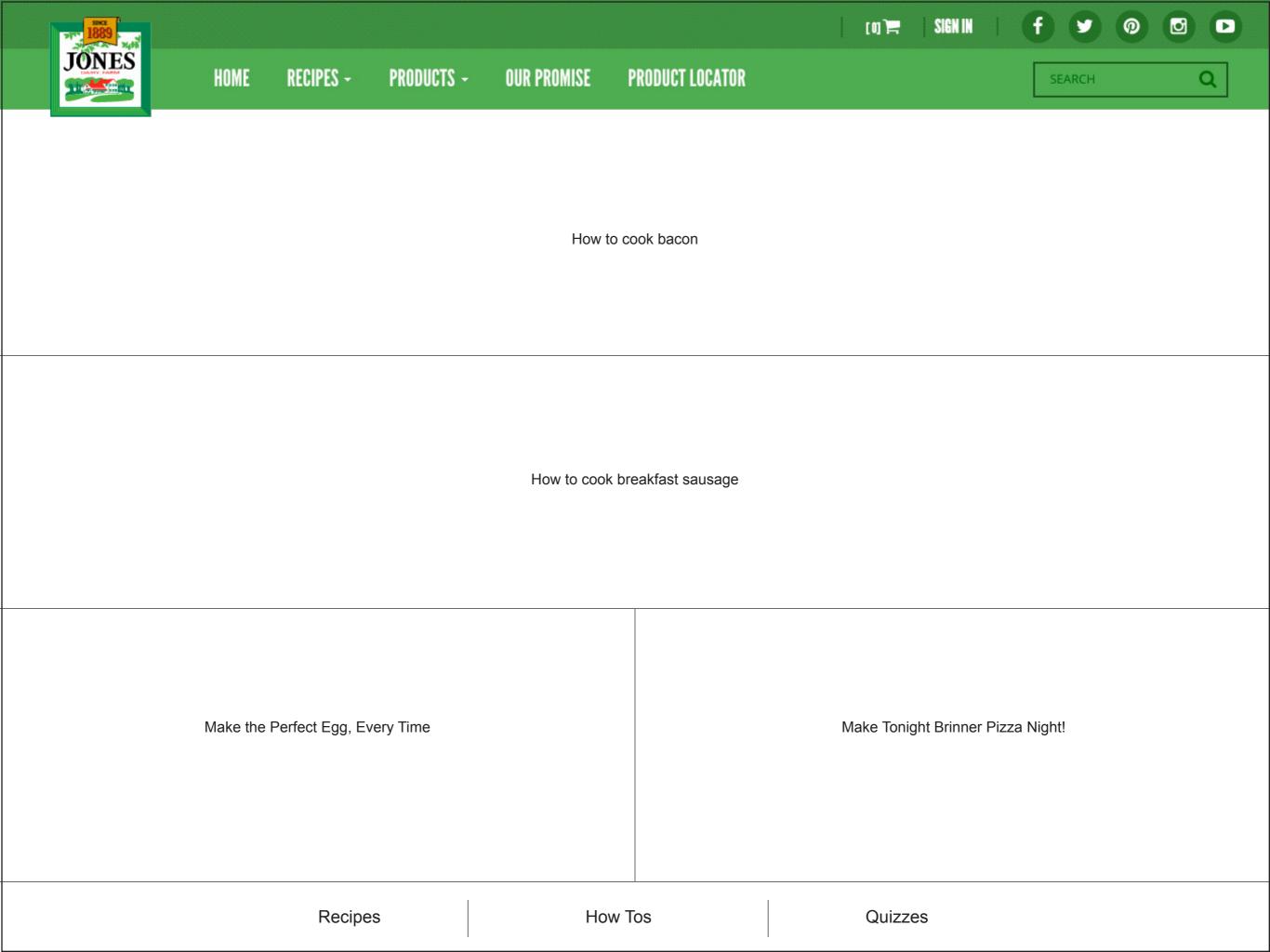
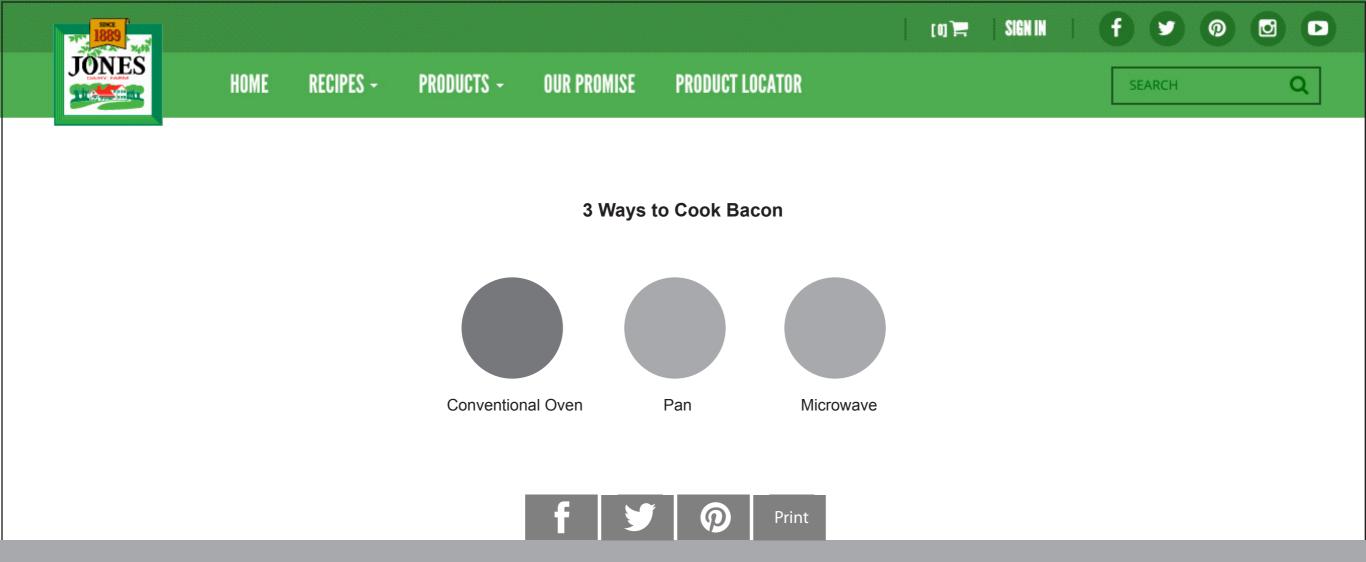


Recipes

How Tos

Quizzes





# **Title Title Title**

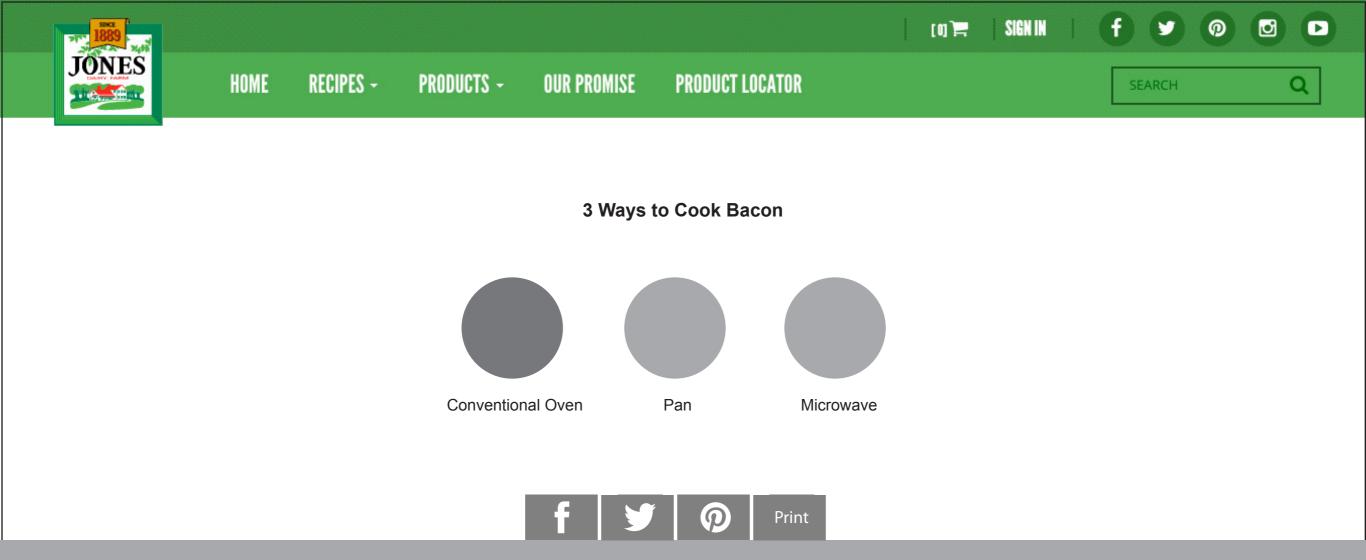
Lorem ipsum dolor sit amet, prima accusamus philosophia quo ut, ea usu oratio scribentur ullamcorper, quis debitis nam ex.

<

How Tos

Quizzes

>



# Step 1 of 5

Lorem ipsum dolor sit amet, prima accusamus philosophia quo ut, ea usu oratio scribentur ullamcorper, quis debitis nam ex.

<

How Tos

Quizzes

>



# Make the Perfect Egg, Every Time

Lorem ipsum dolor sit amet, ad nec soluta prompta adversarium, nam te perpetua mediocrem persequeris.

In usu animal maluisset, dissentiunt philosophia id est.



## Soft Boiled



### Vessel: Pot

**Description:** Cover eggs with cold water, bring to boil, cover, shut off heat and let sit for 2-8 minutes. Crack off the end, and scoop out the inside with a spoon.

### Try it in a Recipe:

- Recipe Name Recipe Name Recipe Name >

- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >

## Hard Boiled



#### Vessel: Pot

**Description:** Cover eggs with cold water, bring to boil, cover, shut off heat and let sit for 8-12 minutes. Run under cold water to stop cooking. Peel and enjoy.

#### Try it in a Recipe:

- Recipe Name Recipe Name Recipe Name >

- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >

## Poached



**Description:** Add a splash of vinegar to simmering water. Crack and egg and gently slide it into the water. Cook until the whites set up, then scoop out with a slotted spoon and drain on paper towel.

#### Try it in a Recipe:

- Recipe Name Recipe Name Recipe Name >

- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >

# Sunny Side Up



#### Vessel: Skillet

**Description:** Crack into butter over medium heat, covering once the whites turn opaque. Cook for 4 more minutes.

Try it in a Recipe:

- Recipe Name Recipe Name Recipe Name >

- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >

## Over Easy

#### Vessel: Skillet

**Description:** Crack eggs into butter over medium heat, flip over once the whites turn opaque and cook for 1 more minute.



### Try it in a Recipe:

- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >

## Scrambled

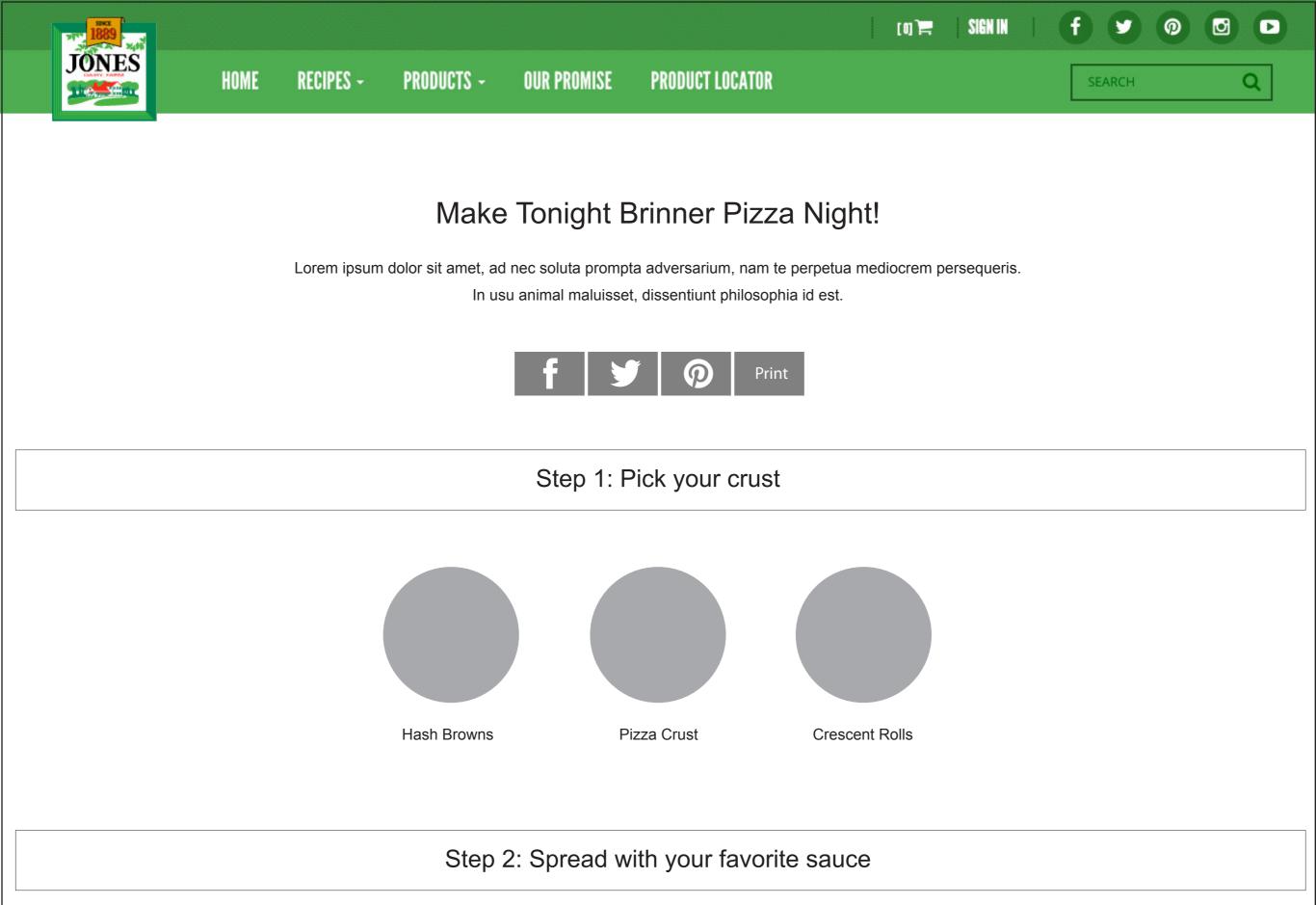


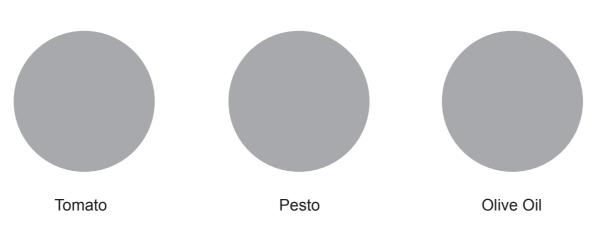
#### Vessel: Nonstick Skillet

**Description:** Crack an egg, whisk with salk, then cook in melted butter, stirring slowly to make large fluffy curds.

### Try it in a Recipe:

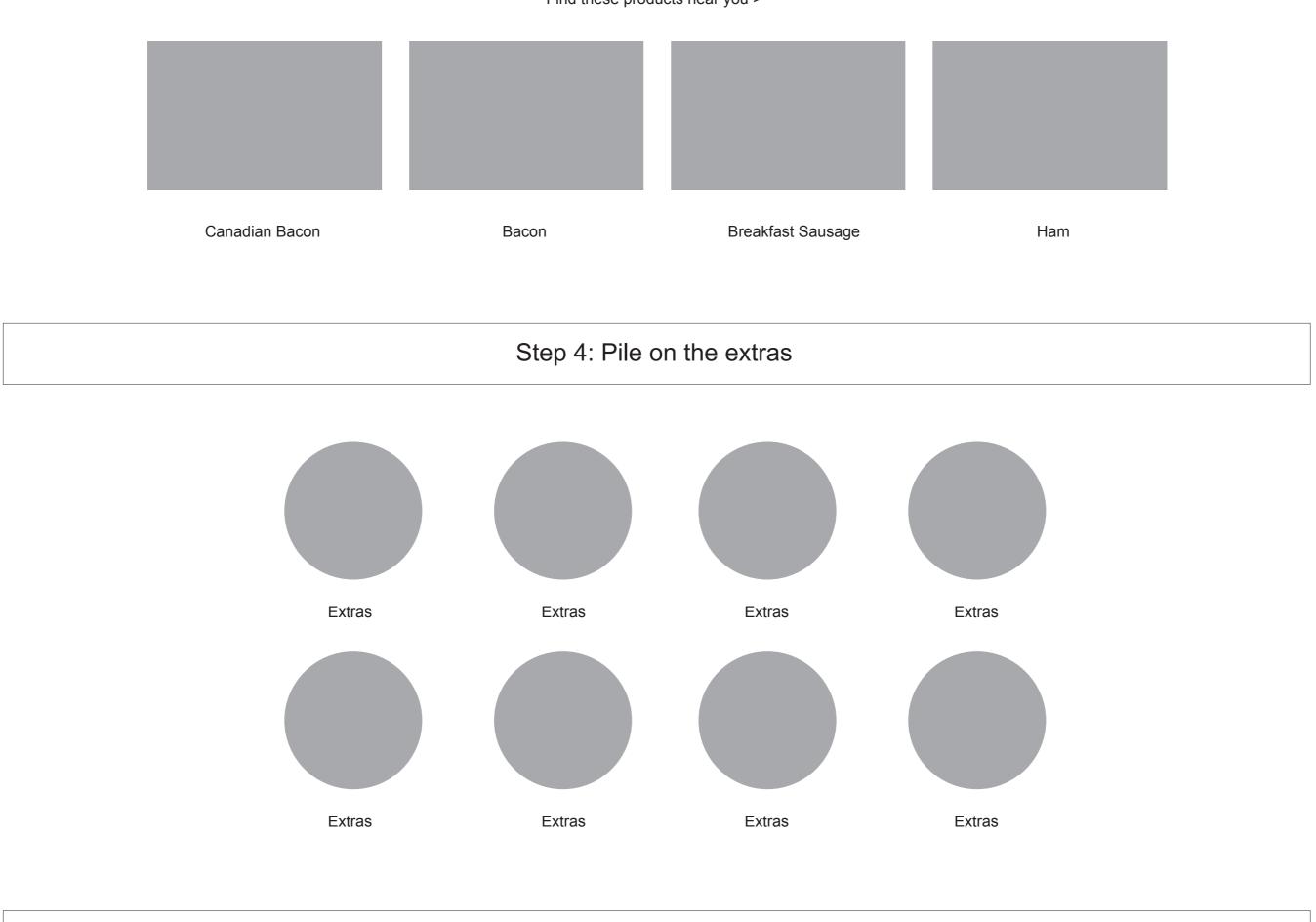
- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >
- Recipe Name Recipe Name Recipe Name >





# Step 3: Layer on your favorite Jones product

Find these products near you >



Step 5: Sprinkle with Cheese



Step 6: Bake in a 550°F oven on a baking sheet or pizza stone for 8-10 minutes or until crust is golden brown and cheese is melted

Step 7: Share your creation on Instagram with the hashtag #JonesBrinner

Check out some other inspired creations cop

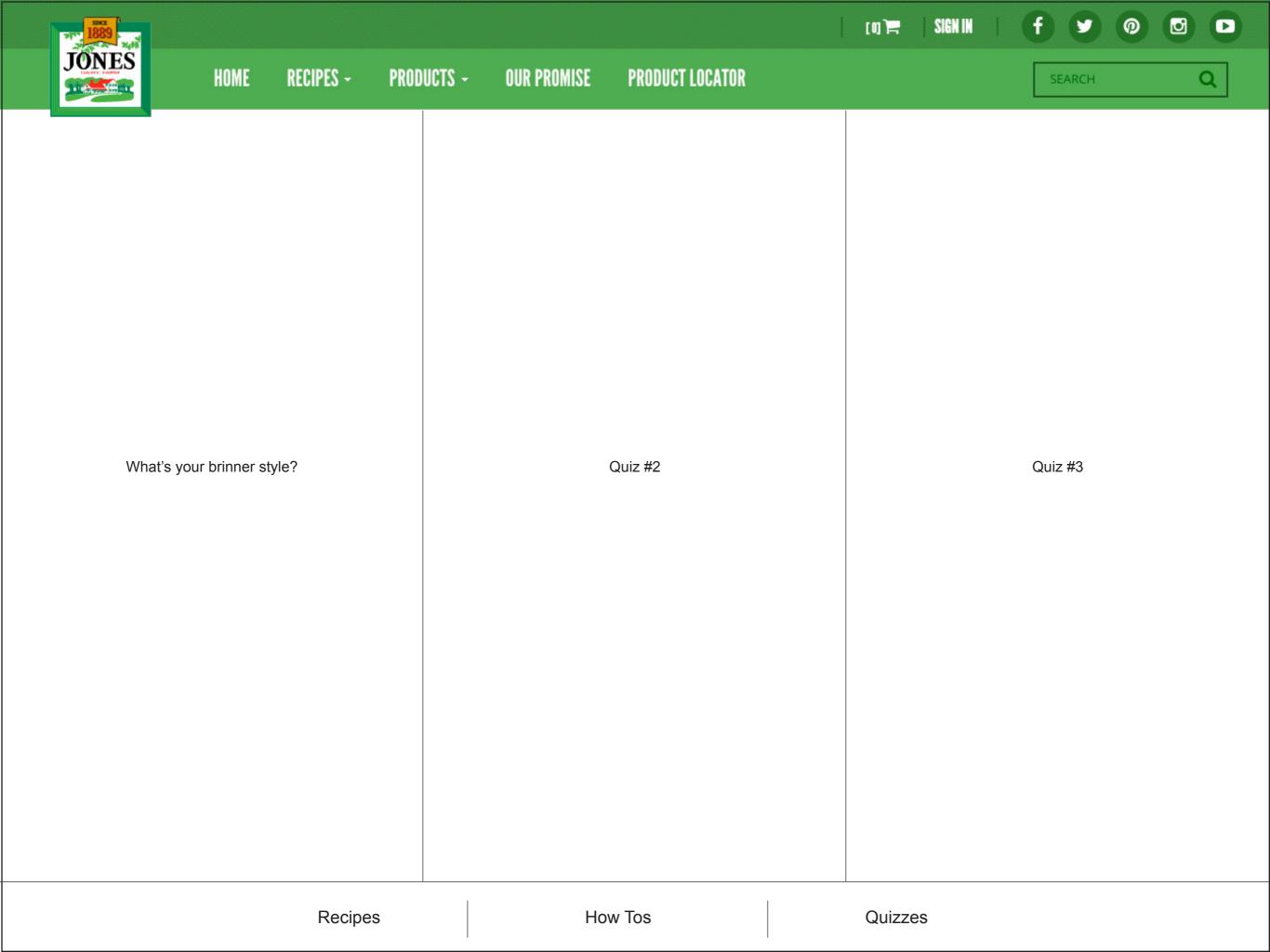








>

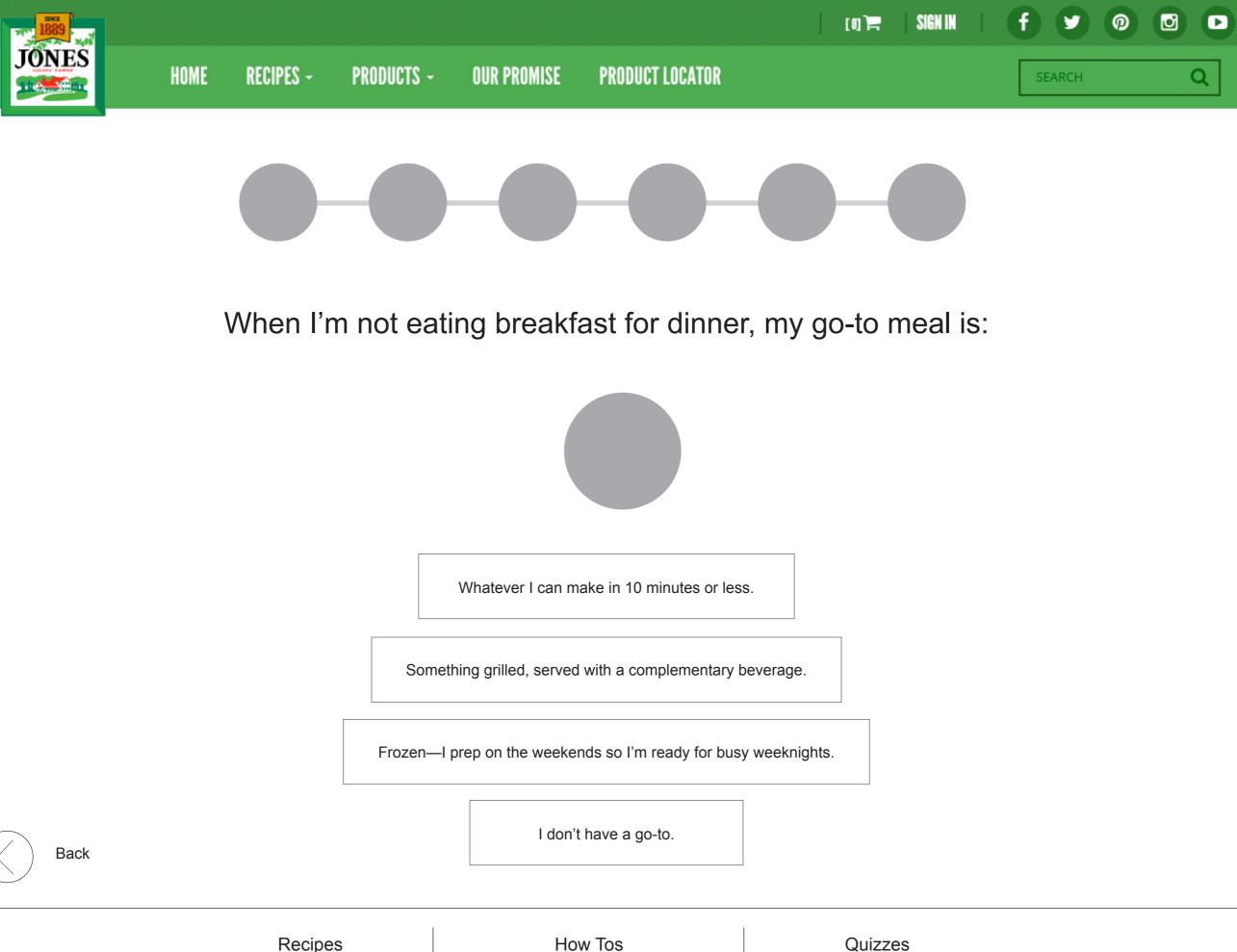




# What's your brinner style?

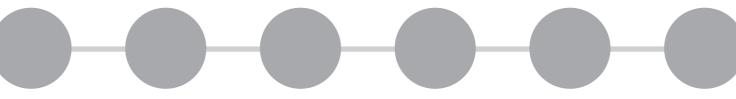
Lorem ipsum dolor sit amet, ad nec soluta prompta adversarium, nam te perpetua mediocrem persequeris. In usu animal maluisset, dissentiunt philosophia id est.

Let's Begin!



Recipes





# Your brinner style is lorem ipsum!

Lorem ipsum dolor sit amet, ad nec soluta prompta adversarium, nam te perpetua mediocrem persequeris in usu animal maluisset. Lorem ipsum dolor sit amet, ad nec soluta prompta adversarium, nam te perpetua mediocrem persequeris.

Share your results



## Based on your results, we think you'd like these recipes

