



Forum: Idioms and Proverbs ĭ¼ˆæˆ•è²žèˆ†è«ºè²žĭ¼%º

Topic: Over easy

Subject: Re: Over easy

Posted by: futari

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(more info on preparing eggs)

When ordering eggs in North America, one is invariably asked "how would you like your eggs?" This often bewilders visitors from Britain or Ireland, where this terminology is rarely used. North Americans may choose between the following methods (and refer to the British and Irish method as "sunny side up"):

"over hard" (also, "hard")

= Cooked on both sides until the yolk has solidified.

"over medium"

= Cooked on both sides until the yolk is fairly thick but still a liquid.

"over easy" (also, "runny")

= Cooked on both sides (not clear) but yolk is still liquid. This is occasionally called "sunny side down". These are also commonly referred to as "dippy eggs" or "dip eggs" by Marylanders and by Pennsylvania Dutch persons living in southern Pennsylvania. Also called "treasure eggs" in southwestern Pennsylvania.

"sunny(-)side up"

= Cooked only on one side; yolk is liquid (the oil or fat may be used to baste the sunny side, however). This is often known simply as "eggs up".

"scrambled (eggs)"

= The eggs to be served are broken up and whipped until the yolk and egg whites are combined.

Another style known simply as "fried (eggs)"

= Eggs are fried on both sides with the yolks broken until set or hard. These are common in Asian variations of western breakfast, as well as fried egg sandwiches.