

[Good Eats Alton Brown](#)

1. What two main parts make up the egg?
2. How often can a chicken produce an egg?
3. What are the different grades of eggs and which is the freshest?
4. How much does a dozen large eggs weigh?
5. Where should you store eggs?
6. How does the spin test work when checking for a cooked egg?
7. Where should you crack an egg?
8. When should you take scrambled eggs off heat?
9. How do you know if you're ready for the butter in custard?
10. What's the secret to boiling eggs?