

# Hard Boiled Eggs

## Ingredients:

water  
large eggs



## Instructions:

In a small saucepan, add water until it is about 2 inches high. Cover and bring to boil. Use a slotted spoon to add each egg. Set a timer for 12 minutes for large eggs and 10 minutes for medium ones. When the timer goes off, remove the pot from heat and rinse the eggs thoroughly with cold water. Cover eggs with cold water and add 2 cups of ice and stir. These should peel very easily! The trick is to add eggs to boiling water. It works with room temperature or cold, refrigerated eggs.



If you are using these for deviled eggs, lay them on their sides in the refrigerator 24 hours before boiling. This helps center the yolk in the eggs.

*“If your eggs crack when you add them to boiling water, it is usually because the shells are quite thin. To help prevent this, consider choosing a higher-quality egg when you are preparing for a special occasion. Options like Egg land’s Best or cage-free eggs often have sturdier shells, making your cooking experience smoother. -Tammy*