

Hard Boiled Eggs

WATER

LARGE EGGS

In a small saucepan add water. Add water until 1.5" high. Bring water to a boil without adding eggs. Put a lid on pot to bring water to a boil faster. Once water is boiling gently add each egg with a slotted spoon.

When water has come back to a good boil set a timer for 12 minutes. When timer goes off, remove pot from heat and carefully pour hot water into sink. Add cold water to rinse eggs well.

These should peel super easy! THE KEY IS PUTTING EGGS INTO BOILING WATER. It works with room temperature or cold refrigerated eggs.

"If your eggs crack when added to boiling water. It is because the eggshells are very thin. To prevent this, buy a better-quality egg when you know you will be using them for a special occasion. Egglard's best or cage free tend to have harder shells." -Tammy