



How to Boil Eggs



Boiled eggs are so good on salads, warmed and crushed up for breakfast, in egg salad sandwiches, or in potato salad. They are even good to eat plain or dipped in ranch dressing.

A tip: the older the eggs (the closer they are to their expiration date), the easier they will peel after they are boiled.

Place desired number of eggs in pan. I like to boil enough eggs that they fit snugly so they don't get knocked around during the initial boiling phase. Cover eggs with cold water and tight-fitting lid. Cook over high heat until water comes to a full boil. Turn heat to low and cook 10-12 minutes.

Remove from heat and immediately drain hot water and fill pan with cold water and ice. Let eggs sit in ice water for a good 10-20 minutes. Store in refrigerator until ready to eat.