



Perfect Boiled Eggs



Instructions:

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**. Place tight-fitting lid on pan. Cook over high heat until water comes to a 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 at least 5 minutes. Serve or store in refrigerator until ready to eat. Use within 5 days.

*week-old+ eggs will peel easier

**starting with cold water which allows eggs to heat slowly will reduce cracking

***some people turn heat off and others go so far as to remove the pan from the heated surface all together . . . I keep my pan over low heat

****don't overcook or the yolks will turn gray