



## How to Boil Eggs



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

Place desired number of eggs in pan. 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 full boil. Turn heat to low and cook 13 minutes. Remove from heat and immediately drain hot water. Either serve eggs warm or fill pan with cold water and ice. Let eggs sit in ice water at least 10 minutes. Store in refrigerator until ready to eat.