

My Hard-Boiled Egg Method



Equipment:

- 1 medium to a large saucepan with a lid

Ingredients:

- 1 dozen eggs or as many as can fit in your saucepan

Instructions:

- Place eggs in the pan. Pour cold water over eggs, just until covered.
- Turn the heat on high and bring it to a boil.
- As soon as the water starts to boil, cover the pan, and turn off the heat, but leave the pan of eggs on the burner. Set your timer for 14 minutes.
- Drain the water and recover cooked eggs with cold water. Set your timer for 2 minutes.
- Drain the water a second time. Holding the lid on the pan with both hands, gently shake eggs back and forth for about 10 seconds to crack all the shells against each other. Do this gently, so you don't bust open all your hard-boiled eggs.
- Peel the eggs. The shells should slip off pretty easily. If not, take your time, crack them some more on the counter, rinse under water, and keep peeling bit by bit.
- Once peeled, rinse off any remaining shell bits, drain for a few minutes, so they aren't dripping with water, and store your hard-boiled eggs in a covered dish in the refrigerator.