



Hard Boiled Eggs

Ingredients

1. 1-12 eggs (older, unexpired eggs are easier to peel than newer eggs)
2. 1 tsp salt

Serves: 2-3

Instructions

1. Place the eggs in a single layer in a saucepan. Cover them with cold water by about an inch. Add Tsp salt.
2. Bring the water to a boil over medium-high heat. Once the water is boiling, reduce the heat to low and let the eggs simmer.
3. Simmer for 9-12 minutes, depending on how firm you like your yolks.
4. Drain and transfer the eggs to an ice water bath immediately. Let them cool for at least 5 minutes to stop the cooking process.
5. Peel and serve

Prep Time: 20 minutes