



HARD BOILED EGG

This method works every time. . .

Makes as many eggs as you make

A few Eggs

In a large pot bring enough water to a simmer to cover all eggs).

Poke a small hole into the round end of each egg (a large safety pin works well).

Carefully place the eggs into the simmering water and cook for 12 minutes.

Drain the hot water but leave the eggs in the pan. Let cold water run over the eggs for 5 minutes.

Unless you are going to dye the eggs for Easter, drain the water from the pan and shake, rattle and roll the eggs in the pan until all the shells are broken. Peel and enjoy right away or store unpeeled in the fridge for a few days.

