

Hard-Cooked Eggs

Yield: 6 eggs

6 Large eggs

Water

Place eggs in single layer in saucepan. Add enough tap water to come to at least 1 inch above eggs. Cover. Quickly bring just to boiling. Turn off heat. Remove pan from burner. Let eggs stand, covered, in hot water for 15 minutes for Large eggs (12 minutes for Medium, 18 minutes for Extra Large). Immediately run cold water over eggs or place them in ice water until completely cooled.

To remove shell, crackle it by gently tapping all over. Roll egg between hands to loosen shell.

Start peeling at large end. Hold egg under running cold water or dip in bowl of water to help ease off shell.

Refrigerate hard-cooked eggs in their shells and use them within one week.