



How To:  
Perfect Hard-Boiled Eggs:

1. Place eggs in single layer in the bottom of a saucepan off of the heat.
2. Add water on top of the eggs until the cover the eggs by 1-inch.
3. Turn burner on to high heat. Bring to a boil.
4. Place lid on the saucepan and turn off the heat. Set a timer for 10 minutes exactly. Have a large bowl with ice water handy.
5. Remove eggs from hot water with a slotted spoon into ice water bath to cool. Let eggs remain in ice bath for 5 minutes.
6. Peel and remove eggshells under cool running water.