



Hard Boiled Eggs

{ INGREDIENTS }

Eggs
Water

{ DIRECTIONS }

Place eggs into a sauce pan.

Cover with water until the eggs are completely submerged.

SELECT THE RIGHT SIZED PAN FOR THE AMOUNT OF EGGS SO THAT THEY ARE IN A SINGLE LAYER AND DON'T BOUNCE AROUND ONCE THE WATER BOILS.

Place on stove top and turn the burner to high.

THIS SEEMS WRONG EVERY TIME I DO IT, BUT IT IS THE ONLY WAY TO BOIL AN EGG SO THE YOLK WON'T TURN GREEN.

Once a rolling boil is reached, wait 1 minute before removing from the heat. Cover and let the eggs sit in the hot water for 16 minutes.

While the eggs cook, place a large bowl in the sink. Fill with cold water. Once the 16 minutes is up, drain the hot water from the sauce pan and run cold water over the eggs until they are cool enough to handle.

Transfer the eggs to the bowl in the sink.

Allow to fully cool before refrigerating.

THIS COOLING PROCESS SHOULD PREVENT THE REFRIGERATOR FROM SMELLING LIKE 'REALLY BAD EGGS'.