

HARD BOILED EGGS

Ingredients

6 to 12 large eggs

Method

Cover the eggs in a saucepan with water

Fill a saucepan about a quarter of the way with cold water. Place the eggs in a single layer at the bottom of the saucepan. Add more water so that the eggs are covered by at least an inch or two of water.

The more eggs that are crowding the pan the more water you should have over the eggs. 6 eggs should be covered by at least an inch, 7 to 12 eggs, 2 inches.

Heat the pot on high heat and bring the water to a full rolling boil

Adding a teaspoon of vinegar to the water may help keep egg whites from running out if an egg does crack while cooking. Also some people find adding 1/2 teaspoon of salt to the water helps prevent cracking as well as making the eggs easier to peel.

Turn off the heat, keep the pan on the hot burner, cover, and let sit for 10-12 minutes (I use 14)

If you have the type of stove burner that doesn't retain heat when turned off, you might want to lower the temp to low, simmer for a minute, and then turn it off.

Depending on how cooked you like your hard boiled eggs, the eggs should be done perfectly in 10-12 minutes. That said, depending on your altitude, the shape of the pan, the size of the eggs, the ratio of water to eggs, it can take a few minutes more.

Or if you like your eggs not fully hard cooked, it can take a few minutes less. When you find a time that works for you, given your preferences, the types of eggs you buy, your pots, stove, and cooking environment, stick with it.

I also find that it is very hard to overcook eggs using this method. I can let the eggs sit, covered, for up to 15-18 minutes without the eggs getting overcooked.

Strain the water from the pan and run cold water over the eggs to cool them quickly and stop them from cooking further

Or, if you are cooking a large batch of eggs, remove them with a slotted spoon to a large bowl of ice water.

I find it easiest to peel the eggs under a bit of running water.

The best way to store hard boiled eggs is in a covered container in the refrigerator. Eggs can release odors in the fridge which is why it helps to keep them covered.

They should be eaten within 5 days.

The good thing about this method is that even if you forget and the eggs sit in the water a few minutes longer than you had planned, they'll still be fine.

Some people like their eggs less or more hard cooked than others. If you want your eggs still a little translucent in the center, let them seep in the hot water for only 6 minutes or so.