

Easy Steps to Hard-Cooked Eggs



1. For easiest peeling, buy and refrigerate eggs a week to ten days before cooking. Place **eggs** in single layer in saucepan. Add enough tap **water** to come at least one inch above eggs. Cover. Quickly bring just to boiling. Turn off heat.



2. If necessary, remove pan from burner to prevent further boiling. Let eggs stand, covered, in the hot water about 15 minutes for Large eggs (12 minutes for Medium, 18 for Extra Large).



3. Immediately run cold water over eggs or place them in ice water until completely cooled to help prevent a dark ring around the yolks.



4. To remove shell, crackle it by tapping gently all over.



5. Roll egg between hands to loosen shell.



6. Peel, starting at large end. Hold egg under running cold water or dip in bowl of water to help ease off shell. Use peeled eggs right away and unpeeled eggs, refrigerated in their cartons, within a week.

