

HARD BOILED EGGS

4-8 eggs

Bring a saucepan of water to the boil over medium-high heat.

Using a slotted spoon, carefully lower eggs into the water one at a time.

Cook 10 minutes, maintaining a gentle boil.

Carefully transfer eggs to a bowl of cold water and let cool until just slightly warm, about 2 minutes.

Gently crack eggs all over and peel, starting from the fat end containing the air pocket.

