

## How to prepare the perfect hard-cooked egg:

1. Place eggs in single layer in saucepan. Add water to at least 1" above eggs.
2. Cover. Quickly bring to just boiling. Turn off heat.
3. If necessary, remove pan from heat to prevent further boiling. Let eggs stand, covered, in the hot water for 15 minutes for large eggs (12 minutes for medium eggs, 18 for extra large eggs)
4. Immediately run cold water over eggs or place them in ice water until completely cooled.

### **Tips for preparing hard-cooked eggs:**

- Only cook one layer of eggs at a time. Rapidly boiling water causes the eggs to bump against one another, which is more likely to cause cracking.
- To avoid cracking as well as the harmless green-ish ring around hard-cooked yolks, avoid over-cooking. Also, cool the eggs quickly after cooking by running cold water over them or placing them in ice water until completely cooled.
- Once eggs have cooled, refrigerate them in their shells until use.
- Hard-cooked eggs in the shell can be refrigerated up to one week. Hard-cooked eggs out of the shell should be used immediately.