

Preparations/Hard Cooked Eggs

A: 12 eggs

1. Place (A) into a saucepan, leaving room between them, cover with one inch of water, and bring to a boil over high heat.
2. Reduce heat to lowest setting, and let cook for 10 minutes.
3. Pour off hot water and replace with cold water, sloshing a few times to transfer heat, pouring off and repeating a few times. Refrigerate until ready to use.

Servings: 12

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From the kitchen of David and Jennifer Deaven