

Hard-Cooked Eggs

Description

Best way to make hard-cooked eggs (boiled eggs). Sometimes hard-cooked eggs get the greenish ring around the yolk. To minimize the changes of the ring forming, time the cooking carefully. Also, cool the hard-cooked eggs in ice water.

Summary

Yield: 6

Source: Rhonda Rae

Prep Time: 10 minutes

Category: Eggs

Ingredients

- 6 eggs

Instructions

- Place eggs in a single layer in a medium saucepan. Add enough cold water to come 1 inch above the eggs. Bring to boiling over high heat. Reduce heat so water is just below simmering. Cover and cook for 15 minutes; drain.
- Cool eggs in ice water.
- To peel eggs, gently tap each egg on the countertop. Roll the egg between the palms of your hands. Peel off eggshell, starting at the large end.