



Hard Boiled Eggs

Ingredients:

- Eggs
- Water
- Salt

Instructions:

1. Add eggs to a pot. Add enough water to the pot to cover the top of the eggs.
2. Place a lid on the pot and turn the heat to high. Allow the water to come up to a boil.
3. Once the water starts to boil, turn the heat off and leave the pot on the burner with the lid on for about 12 minutes.
4. After 12 minutes, move the eggs to a bowl of ice water. Chill the eggs in the water for about five minutes.
5. Remove the eggs from the ice bath and lightly hit the eggshell with a spoon to form a crack. From the crack, start to peel the egg.
6. Serve and enjoy!