

How to Hard Boil Eggs

Ingredients:

6 eggs
Water

Directions:

Place eggs in a pot. Cover with cold water with enough water to cover the eggs by 1 inch. Bring water to a boil. Continue to boil 10 minutes. Drain water. Cover eggs with a lot of ice. Add water to cover the ice. This will stop the cooking process. Let rest 10 minutes. Eggs will keep in the refrigerator for one week. Here's a guideline for boiling lots of eggs. For boiling 6 eggs to 10 eggs, use the above method. For every egg over 10 add 1 minute to the cooking and the ice resting time. So for 11 eggs boil for 11 minutes and cover in ice for 11 minutes. For 12 eggs boil for 12 minutes and cover in ice for 12 minutes. And so on.

