

Boiled Eggs

Prep Time: 2 minutes

Cook Time: 12 minutes

Ingredients:

1 dozen eggs

1 teaspoon vinegar

½ teaspoon kosher salt

1. Place eggs in saucepan and cover with cold water. There should two inches of water above the top of the eggs.
2. Add vinegar and salt to the water. This will help keep the egg whites from running out if an egg cracks while cooking. The salt helps make the eggs easier to peel.
3. Heat on high heat until the water comes to a full boil.
4. Turn off the heat and cover, keeping the saucepan on the hot burner for 10-12 minutes.
5. Drain the water from the pan and run cold water over the eggs to quickly cool them, stopping the cooking process. You may also remove them from the saucepan with a slotted spoon.
6. Peel and eat.

Eggs may be stored in the refrigerator up to 5 days.