

Easy-Peel Boiled Eggs

Ingredients:

6-12 Large Eggs

1 Tablespoon Salt

Enough water to cover $\frac{3}{4}$ height of the egg

1. Place raw eggs in medium saucepan and cover with at least two inches of cold water.
2. Add 1 TBS of salt.
3. Place the pan over high heat until it reaches a boil.
4. Turn off heat, cover and let sit for 11 minutes.
5. After exactly 11 minutes, remove eggs from pan and place them in an ice-water bath. Let them cool for five minutes.
6. Carefully crack the eggs shells, making sure most of the shell is cracked. Remove shells.
7. Serve immediately, or store in refrigerator for up to four days.