

PERFECT HARD BOILED EGGS

F EASY

Last Modified: 09/22/2018

PREP: 14 Hrs
COOK: 20 Min
STOVETOP

EGGS

MAKES 6 To 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Large	Eggs	Divided
		Both of these methods will hard boil Eggs without leaving the green ring around the Yolks	
		Method # 2 is marginally a bit more foolproof	

PREPARATION

CAUTION	If you are planning to make Deviled Eggs, lay the Eggs on their sides in the Egg Carton for twelve or more hours in the refrigerator, then, store at room temperature for 2+ hours before boiling - This will help the Yolks to center evenly in the Whites. See ANY of the Recipe: Appetizer - Eggs: Deviled Egg Recipes for more information.
DYING HINTS	If making Easter Eggs, DO NOT crack them prior to cooling them off unless you are using EDIBLE Egg Dyes and you like the colored spider web look after peeling.
PEELING HINTS	To make the Eggs easier to peel, they should be a MINIMUM of 5 days old before boiling. Run just enough cold water on the Eggs to make them cool enough to handle after boiling. Crack the Shell in one place. Cover with cold water in a small jar, Seal & shake for a few seconds. Pour off the water & peel off the Shell in one piece.,
TOOLS	1) Large Saucepan & Lid 2) 1 Pint Glass Jar & Lid
PREP	None.

METHOD #1 (Either Room Temperature or Cold Eggs)

NO TIME NOTE	Use this method if you mess up and the Eggs are COLD from the refrigerator. I.E. Not enough time to let them come to room temperature. The Yolks will not come out nearly as creamy using this method. With cold, refrigerated Eggs, you need to increase the time they set in the hot water from 10 to 13 minutes. ALWAYS use room temperature Eggs if possible. Physical Egg size IS important (Small, Medium, Large, Extra Large or Jumbo), adjust your times accordingly.
1	Place 6 (NOT 12) Eggs in a single layer in the saucepan and cover them with 1 to 2 inches of cold water. NO SALT or Baking Soda!!!!
2	Place them uncovered over medium high heat until the Eggs just <u>barely</u> come to a boil. You should be just starting to see larger bubbles coming up to the surface in a spot or two.
3	Remove the saucepan from the burner, immediately roll each Egg over, cover and let them stand undisturbed for 10 minutes.
4	Remove the lid and run the Eggs under cold water until they are cool enough to handle. Peel & test one Egg for correct cooking. Peel & cool the remaining Eggs.
5	If some green shows around the Yolks: Stand them in the hot water for 9 minutes. If the Yolks are undercooked: Stand them in the hot water for 11 minutes.

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METHOD #2 (For Room Temperature Eggs ONLY)	
1	Place 6 Eggs (NOT 12) in a single layer in the saucepan and cover them with 1 to 2 inches of cold water. NO SALT or Baking Soda!!!! Remove the Eggs with a spoon and set them aside.
2	Bring the Water to a heavy rolling boil. Remove it from the heat, GENTLY place the Eggs with a spoon back into the HOT water. Put the lid on and let them set undisturbed for EXACTLY 12 minutes. TIME IT, it's critical!.
3	Remove the lid and run the Eggs under cold water until they are cool enough to handle. Peel & test one Egg for correct cooking. Peel & cool the remaining Eggs.
4	If some green shows around the Yolks: Stand them in the hot water for 11 1/2 minutes. If the Yolks are undercooked: Stand them in the hot water for 12 1/2 minutes.
HINTS	Hard boiled Eggs will usually last 5+ days in the refrigerator. The longer they are stored with the shells on, the more difficult they will be to peel. Once you peel them, store them refrigerated, wrapped in damp paper towels and sealed in a zip lock bag.