

Hard Boiled Eggs

Eggs are really two different foods in the same shell and getting them to finish cooking at the same time is a trick, let alone making them easy to peel. Fresh eggs will be harder to peel than eggs that are a few days old. If the eggs are fresh, add 1/2 tsp. of baking soda per quart of water to raise the pH and make the shells easier to separate from the whites.



Ingredients

- 6 eggs
- 1/2 tsp. baking soda (optional)

Equipment

- Pot with cover
- Tray of ice cubes
- Slotted spoon

Hard Cooked Eggs

<input checked="" type="checkbox"/>	Description	Time (min)
	Place eggs in pot and fill with cold water to a depth of one inch above the eggs	1
	Bring to a rolling boil over high heat	5
	Remove from heat, cover, and rest	10
	Fill a bowl with a quart of water and a tray of ice cubes	1
	Transfer eggs to ice water with a slotted spoon	1
	Allow eggs to cool in ice water	5
	Total	23

UU Recipes, Preston 2015