



Garden Fresh Farm Recipes

Hard Boiled Eggs

Here is the easy recipe to cook a hard boiled eggs so the shell comes off easily and the egg is perfectly cooked.

Ingredients:

Eggs

Directions:

PLACE eggs in saucepan large enough to hold them in single layer. ADD cold water to cover eggs by 1 inch. HEAT over high heat just to boiling. REMOVE from burner. COVER pan.

LET EGGS STAND in hot water about 12 minutes for large eggs (9 minutes for medium eggs; 15 minutes for extra large).

DRAIN immediately and serve warm. OR, cool completely under cold running water or in bowl of ice water, then REFRIGERATE.