



## Hard Boiled Eggs

**Servings:** 12

**Prep Time:** 5 minutes

**Cook Time:** 15 minutes

### Ingredients

- 12 Large eggs

### Directions

1. **Place** eggs in a saucepan large enough to hold them in a single layer
2. Add cold water to cover the eggs by 2 ½ cm
3. Heat over high heat just to boiling
4. Remove from burner and cover pan
5. Let eggs stand in hot pan for about 12 minutes for large eggs (9 minutes for medium eggs; 15 minutes for extra-large eggs.)
6. Drain
7. Shock the eggs in a bowl of ice water to cool them immediately
8. Peel eggs once they are completely cooled or store in a refrigerator up to one week in shell