

Hard Cooked Eggs



Lots of people like to color hard-cooked eggs for Easter. They're also good to eat any time of the year. You can eat them right after they're cooked with just a little salt or an herb or spice. Or, you can make them into an egg salad sandwich or deviled eggs. This recipe will help you make hard-cooked eggs that are tender (instead of rubbery) without a green ring around the yolk. Make hard-cooked eggs with an adult.

Hard-Cooked Eggs as many as you want or can fit in the bottom of a pan or pot.

things you'll need

- eggs

getting started

1. Put the eggs in one layer on the bottom of the pan. Put the pan in the sink. Run water into the pan until the water is 1 inch over the eggs. Put the pan on a burner. Turn it to medium-high heat.
2. Let the water come to a boil. Put the lid on the pan when the water is boiling. Move the pan onto a cold burner. Set the timer for 15 minutes for Large-sized eggs (or for 12 minutes for Medium-sized eggs or for 18 minutes for Extra Large-sized eggs).
3. Put the pan in the sink when the time is over. Run cold water into the pan until the eggs are cool. Put the eggs into the refrigerator if you're going to use them later or peel them if you're going to use them right away. Be sure to use all the cooked eggs up before a week is over.
4. Gently tap a cooled egg on the countertop or table until it has cracks in it. Roll the egg between your hands until the cracks turn into small crackles all over the egg.
5. Use your fingers to start peeling off the shell at the large end of the egg. If you need to, you can hold the egg under running cold water or dip it in a bowl of water to make peeling easier. Throw out the pieces of eggshell when the egg is all peeled. You can eat the egg or use it in a recipe when it's peeled.