

## Hard-Boiled Eggs

Makes 6 servings | Serving size: 1 egg

### Ingredients Needed:

- 6 eggs
- ~4 cups water
- ~5 ice cubes



### Directions:

1. Place eggs on the bottom of a pot and fill with cold water, about 1 inch above the eggs.
2. Place cover on the pot and bring water to a rapid boil over high heat.
3. Once the water boils, keep the cover on the pot and remove it from heat. Let eggs sit for 10 minutes, covered, in the water.
4. Fill a bowl with ice and water.

5. After 10 minutes is up, use tongs and take the eggs out of the pot and place them in the ice water for 10 minutes.
6. To peel the eggs, tap around the egg with the back of a spoon; then, as you peel the egg, rinse under cold water to help get all the shells off.