Easy Hard Boiled Egg

From Incredible Egg

For easier peeling, use eggs that are 7-10 days old. Pack hard-boiled eggs for lunch. Slice or cut into wedges for a tossed salad. Dice for egg salad.

**Ingredients:**

1 egg

**Directions**:

1. Grab a large saucepan or pot. Fill 1/2 to 3/4 with water. Place over high heat on stove and wait until boiling.
2. Place the eggs in the boiling water, carefully not to splash yourself.
3. Let eggs boil for 11-15 minutes (11 minutes for softer yolk, 15 for a solid yolk)
4. Once time is up, turn off the burner and let eggs sit in water for about 2 minutes.
5. Drain the water immediately, and completely cool the eggs under running cold water.
6. Eat and Enjoy!
7. You may refrigerate left overs to eat another time
8. Show Ms. Probert for a grade

