



Category (Eggs)

## How To Boil An Egg

Submitted by (Unknown)

<p><b><u>Recipe</u></b></p> <p><b>How to Boil an Egg</b></p> <p>Have your eggs at room temperature. Eggs should be at least 5-10 days old. Some add salt to the water and say that it helps the eggs peel better. Place eggs in large sauce pan and cover with cool water and make sure it is 1 inch above the eggs. Slowly bring water to a boil over medium heat. When the water has reached a boil, cover and remove from heat. Let sit 12 min. Then run under cold water to stop them from cooking. Then set them in ice water until all cooled off. When your eggs have a green ring around the yolk that means you have overcooked them. Store your boiled eggs up to 3 days in the Fridge.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>