

HOW TO MAKE Perfect Boiled Eggs



LARGE POT

Fill a big pot with cold water until the eggs are covered (there should be about half an inch of water above the eggshells).

Then, heat the water until it boils, stirring every now and then.

BOIL & STIR

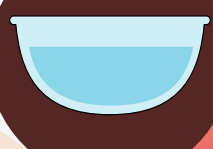
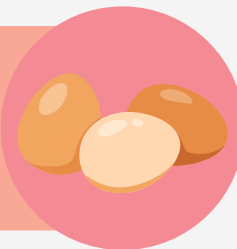


TAKE OFF HEAT

Cover the pot and take it off the heat.

Allow the eggs to stay in the hot water for about 15 minutes.

LET EGGS SIT

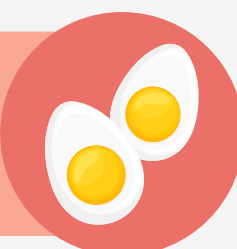


ICE WATER

Take out the eggs and quickly put them in a bowl of ice-cold water for around 5 minutes.

When peeling the eggs, run them under cool water to make it easier to remove the shells.

PEEL THE EGGS



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