

How to make hard boiled easy to peel eggs

Steps

1. Make sure you start off with cold water in your pot
2. Gently place the eggs in your pot of cold water
3. Turn the heat on to a rapid boil
4. Boiling minutes depend on how hard boiled you want your egg -For me hard boiled is about 10 minutes
5. Once your eggs are boiled to your desire. Turn off your stove.
6. Pour the water out of your pot, leaving as little water as possible.
7. Shake the eggs up and down, like your hitting a paddle ball. You'll see your eggs start to crack
8. Pour cold water on your eggs. Wait a minute or so then you can peel the shell off the eggs easily.

ENJOY YOUR EGGS