How to Make Perfect Hard Boiled Eggs

Perfect hard-boiled eggs should be yellow inside, not green. Here's my favorite, secret recipe for perfectly cooked and deliciously tasting hard boiled eggs.



1. Place eggs in pot (1 layer only)
2. Add cold water in pot (1 inch above eggs)
3. Turn on high heat
4. Turn off heat when water begins to boil (do not move pot from burner)
5. Let pot sit for 15 minutes
6. Strain water from pot
7. Run cold water over eggs
8. Serve! (eggs stay fresh for 5-7 days in fridge)

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