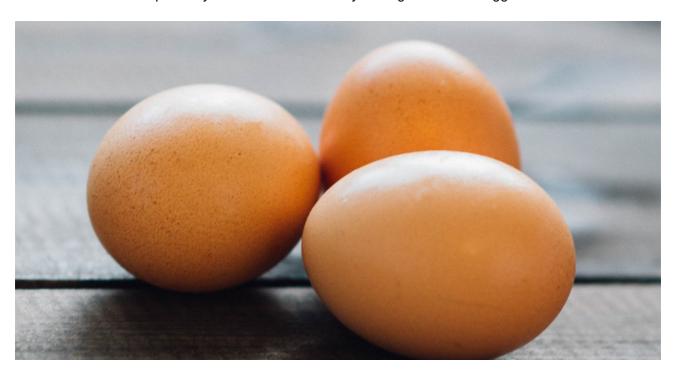
How to Make Perfect Hard Boiled Eggs

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)