



# Perfect Hard-Boiled Eggs Made Easy

## Introduction

If you're looking for a simple and foolproof way to make hard-boiled eggs, you've come to the right place. This recipe from Love and Lemons is straightforward and yields perfectly cooked eggs every time. Whether you're preparing them for salads, snacks, or meal prep, mastering the art of hard-boiled eggs can add versatility to your kitchen repertoire.

## Detailed Ingredients with measures

- Large eggs

## **Prep Time**

5 minutes

## **Cook Time**

9 to 12 minutes

## **Total Time**

Approximately 24 minutes

## **Yield**

This recipe yields 6 hard-boiled eggs.

## **Instructions**

1. Place eggs in a medium pot and cover with cold water by 1 inch.
2. Bring to a boil, then cover the pot and turn off the heat.
3. Let the eggs cook, covered, for 9 to 12 minutes, depending on your desired doneness.
4. Transfer the eggs to a bowl of ice water and chill for 14 minutes. This makes the eggs easier to peel.
5. Peel and enjoy!

## Detailed Directions and Instructions

### Step 1: Prepare the Eggs

Place the large eggs in a medium-sized pot. Ensure that the eggs are arranged in a single layer for even cooking. Add enough cold water to the pot to cover the eggs by approximately 1 inch.

### Step 2: Boil the Water

Set the pot on the stove over medium-high heat. Allow the water to come to a rolling boil.

### Step 3: Turn Off the Heat

Once the water has reached a boil, cover the pot with a lid and immediately turn off the heat.

### Step 4: Cooking Time

Let the eggs sit in the covered pot for 9 to 12 minutes. Adjust the cooking time based on your preference for the egg yolk's doneness: 9 minutes for a slightly soft center, up to 12 minutes for a fully set yolk.

See also Smoothie Bowl

### Step 5: Ice Water Bath

After the cooking time is complete, carefully transfer the eggs to a bowl filled with ice water. Allow the eggs to chill in the ice water for 14 minutes. This step helps to stop the cooking process and also makes peeling the eggs easier.

**Step 6: Peel the Eggs**

Once the eggs are cooled in the ice water, gently crack the shell of each egg. Start peeling from the wider end, where there is usually an air pocket, to make it easier. Rinse them under cold water if necessary to remove any stubborn bits of shell.

**Step 7: Enjoy!**

After peeling, your hard-boiled eggs are ready to be enjoyed as a snack, added to salads, or used in various dishes.

## Notes

**Tip for Freshness**

For easier peeling, consider using eggs that are a few days old rather than fresh eggs, as they tend to peel more easily.

**Storing Hard-Boiled Eggs**

If you have leftover hard-boiled eggs, store them in the refrigerator in their shells for up to one week.

**Testing for Doneness**

If you're unsure about the doneness of your eggs, you can test one by cracking it open and adjusting the cooking time on the next batch if needed.

**Variations**

Feel free to experiment with seasoning or marinade the eggs afterward for additional flavor, such as soy sauce or different spices.



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## Cook techniques

### Boiling Eggs

Place eggs in a pot filled with cold water, ensuring the water covers the eggs by one inch. This technique sets the stage for even cooking and prevents cracking.

See also [Chocolate Caramel Cream Roll](#)

### Covering for Steaming

Once the water reaches a boil, cover the pot and turn off the heat. This

method utilizes residual heat to cook the eggs gently, leading to a tender texture.

### **Timing for Doneness**

Allow the eggs to sit, covered, for 9 to 12 minutes depending on your preferred level of doneness. This timing ensures that the yolks are cooked to your liking—from creamy to fully set.

### **Ice Water Bath**

After cooking, transfer the eggs to an ice water bath for 14 minutes. This technique cools the eggs quickly, making them easier to peel and stopping the cooking process.

### **Peeling the Eggs**

Once chilled, peel the eggs under running water if needed. This helps remove the shells more cleanly and easily.

## **FAQ**

### **How long do I need to boil my eggs for different doneness?**

For soft-boiled eggs, cook for about 6-8 minutes. For medium, aim for 9-10 minutes, and for hard-boiled, 11-12 minutes works best.

### **Can I use older eggs for hard-boiling?**

Yes, slightly older eggs tend to peel easier compared to fresh eggs.

### **What should I do if my eggs crack while boiling?**

If your eggs crack, they can still be cooked, but the whites may leak. To

prevent this, ensure the water is cold when you add the eggs and avoid rapid heating.

### **Can I hard-boil eggs in an Instant Pot?**

Yes, you can hard-boil eggs in an Instant Pot. Use the steam setting and ensure you add water according to the manufacturer's instructions.

### **How can I store hard-boiled eggs?**

Hard-boiled eggs can be stored in the refrigerator for up to one week. Keep them in their shells until you're ready to eat for optimal freshness.

See also [Dairy Free Chocolate Pudding](#)

## **Conclusion**

Hard-boiled eggs are a versatile and nutritious food that can be enjoyed in various ways. The simplicity of this recipe allows you to create perfectly cooked eggs every time. Whether as a snack, addition to salads, or part of a breakfast plate, hard-boiled eggs are a convenient option for any meal.

## **More recipes suggestions and combination**

### **Deviled Eggs**

Mix the yolks with mayonnaise, mustard, and spices for a classic appetizer.

### **Egg Salad Sandwich**

Combine chopped hard-boiled eggs with mayo, celery, and herbs for a

delicious sandwich filling.

### **Salad Toppers**

Slice or quarter hard-boiled eggs to add protein to your salads.

### **Scotch Eggs**

Wrap seasoned sausage around hard-boiled eggs, bread them, and bake or fry for a hearty snack.

### **Breakfast Burritos**

Incorporate chopped hard-boiled eggs into breakfast burritos with cheese, avocado, and salsa.

### **Curried Egg Salad**

Add curry powder and chopped apples to your egg salad for a unique twist.



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