



## Boiling Eggs

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Start with cool water, cover eggs with the water. Sprinkle some salt in the pot. This will prevent cracking. Leave in the pot until water is boiling. Take off the heat, put a lid on the pot. Let stand at least 10 minutes.

Run cold water on the eggs, pour off, gently crack on counter, roll egg to loosen shell. Turn a small amount of water on at the faucet, hold egg under the water while peeling this helps to get the shell loose from the egg. Fresh eggs are not good to boil and peel because, well, you'll know if you get one.

Good luck boys.