

Instructions for Making the Perfect Hard Boiled Eggs

Important Step:

Make sure that they are at room temperature takes about 2 hours in an open dish. Mom usually placed those refrigerated eggs in cold water, and some of them just couldn't adjust fast enough, which resulted in those ugly cracks.

Making those Hard Boiled Golden Yolk Eggs:

1. Use room temperature eggs
2. Gently place eggs in a large saucepan in a single layer; cover them completely with cold water.
Put at least an extra inch of water over the eggs.
3. Slowly bring your water to boiling over medium high heat. When they almost reach a full boil about 190 degrees F, for eggs and 200 degrees for water; cover them and immediately remove them from the heat. Let them sit for 10 minutes.
4. Immediately, drain water from pan; cover with cold water. The cold water stops the cooking process. Remove the eggs from cold water; set aside to cool completely in the refrigerator.

Just a special note to you, Kevin about boiling those eggs. – If you want to test those temperatures, use a laser temperature device and you can also cook those eggs with a sous vide water oven.