



Foolproof Hard Boiled Eggs

Description



A few years ago I learned there actually is a method for cooking **hard boiled eggs**. I used to just boil them for about 10 minutes or so because that's what someone told me to do when I was learning how to cook. Most of the time they would be overcooked and have a greenish-gray coating on the yolk. They were still edible and I really didn't think anything of it until a few years ago. I purchased

Martha Stewart's cookbook **Great Food Fast** with recipes from her magazine **Everyday Food**. There is a section on basics. I usually skip these types of sections and go straight to the recipes, but I'm learning it's usually best to start with the basics and it saves me a lot of grief later on. Since many of you will be making boiled eggs this Easter I thought I'd share Martha's tips.

Place eggs in a saucepan and add enough water to cover them by 1 inch. Bring the water to a simmer over high heat. Remove from the heat, cover and let stand for 12 minutes. Drain and rinse under cold running water. Unpeeled eggs can be kept in the refrigerator for up to one week.



I love turning our hard boiled eggs into deviled eggs. I found this recipe for **blue cheese deviled eggs** on pinterest. It's from [This Mama Cooks](#). I happen to love blue cheese, but I know some people (namely my father-in-law) do not. I personally think the combination of egg and blue cheese would be delicious. You can click [here](#) for the recipe. I also share a great recipe for **red beet eggs** in this [post](#).

If someone knows a foolproof trick to peeling eggs please let me know. I have read several things, but still wind up leaving half of my eggs scarred. The white always wants to come off with the shell.

Date Created

2013/03/26

Author

queenie