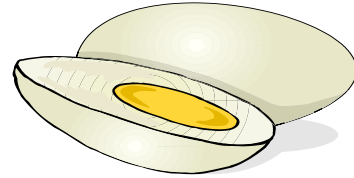


Hard-Boiled Egg



1. In a small pot, add:
egg 1 (or more)
2. Fill pot with water until egg is covered and place lid on top.
3. Turn on stove to high heat and bring water to a boil.
4. Once it starts to boil, remove pot from heat to stop boiling.
5. Let egg stand in water for 13 minutes with lid on top.
6. Drain water and quickly run cold water over the egg to cool.
(this will make it easier to peel and a green ring will not form around the yellow part of the egg)
7. Peel shell off egg and enjoy!

How to eat hard-boiled eggs:

- ▶ Slice and eat as is!
- ▶ Chop and add to a salad.
- ▶ Mash with a fork, mix with mayonnaise, add chopped celery and spices for a tasty sandwich filling.
- ▶ Make devilled eggs (Cut egg in half, mash yolk, mix with mayonnaise and spices and refill egg whites)