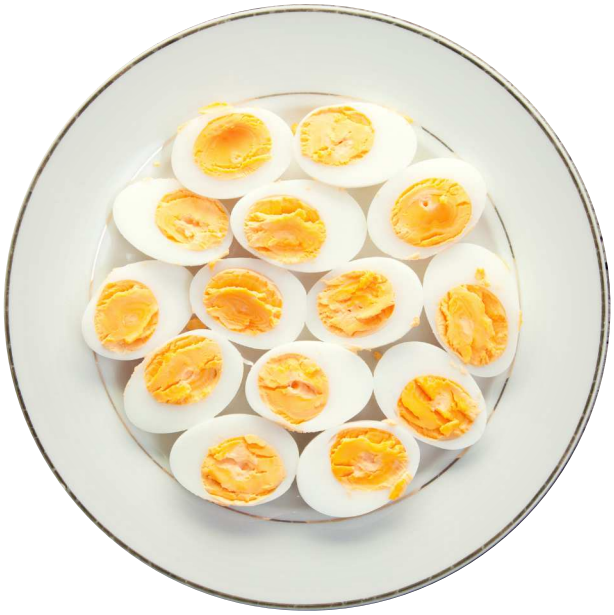

HOW TO BOIL EGGS

6 Easy Ways to Make Hard Boiled Eggs

STOVE TOP

- Put eggs in a pot or sauce pan
- Add cold water until eggs are covered
- Add a teaspoon of salt
- Turn on high heat and bring water to a rolling boil
- Once boiling, turn off the heat but keep the pot on the burner
- Cover and let sit for 10-12 minutes
- Run cold water over the eggs

MICROWAVE

- Fill a microwave safe bowl with water
- Microwave the water until hot (3 min)
- Stir in a tablespoon of salt
- Place eggs in the bowl and cover
- Switch the microwave to 50% power and microwave for 8 minutes
- Run cold water over the eggs

EGG COOKER

- Add water to egg cooker
- Poke holes in the eggs
- Cover and cook
- Run under cold water

OVEN

- Preheat oven to 350 degrees
- Use a muffin pan and place in eggs
- Bake in oven for 30 minutes
- Immediately put the eggs in a bowl of ice water for about 10 minutes

CROCKPOT

- Fill crockpot with eggs (don't stack them)
- Add just enough water to cover the eggs
- Add a tablespoon of salt to the water
- Set to cook on high for 2.5 hours
- Remove eggs and put them in ice water

INSTANT POT

- Pour 1 cup of cold water into the inner pot of the pressure cooker
- Carefully place eggs on the top of rack
- Seal the instant pot
- Cook for 5 minutes on high pressure
- Let pressure release naturally for 5 min.
- Release any remaining pressure by switching the vent knob to "vent" position
- Remove eggs from instant pot and put them in a bowl of ice water for 5 min.