Hard Cooked Egg

You Need:

1 egg
salt & pepper
saucepan with lid
water

1. Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.

2. Put pan on stove. Turn heat to HIGH.

Bring to a boil. Cover with lid. Turn heat down to LOW heat.
Simmer 20 minutes. Turn stove OFF.

3. Remove lid. Run cold water over the egg until cool enough to handle.

4. Roll the egg between palms of hands.

5. Peel off egg shell. Rinse off egg under water.
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