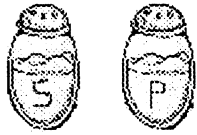


Hard Cooked Egg

You Need:



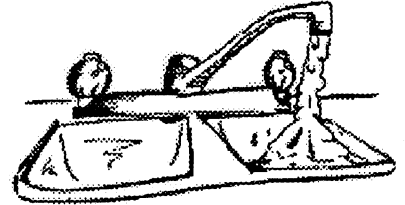
1 egg



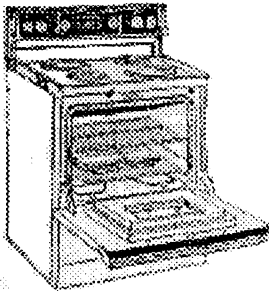
salt & pepper



saucepan with lid

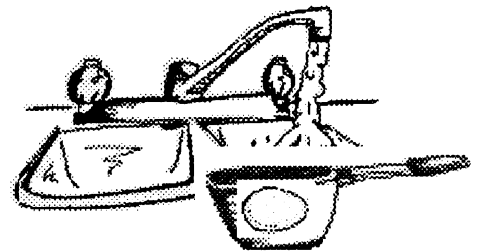
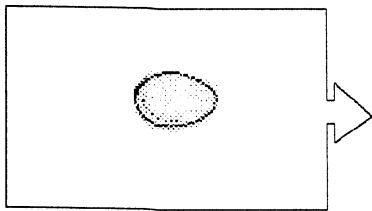


water



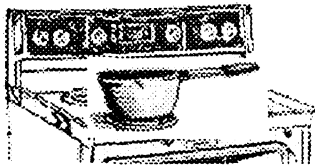
stove

1.



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

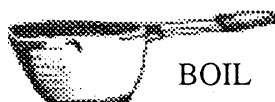
2.



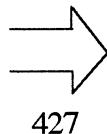
HIGH



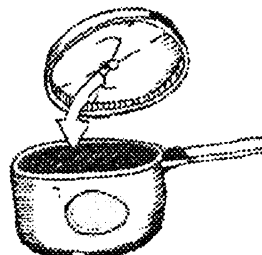
Put pan on stove. Turn heat to HIGH.



BOIL



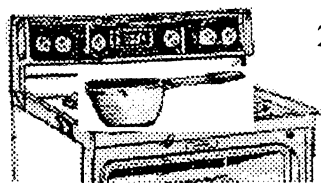
427



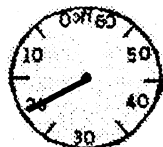
LOW



Bring to a boil. Cover with lid. Turn heat down to LOW heat.



20 mins.

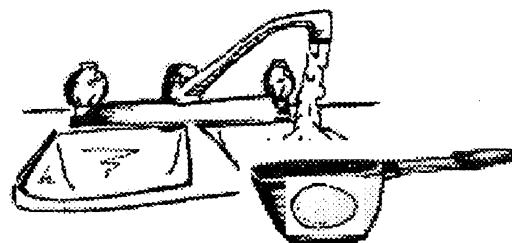
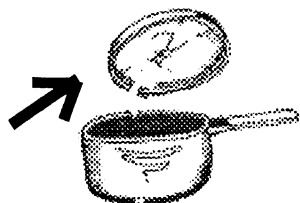


OFF



Simmer 20 minutes. Turn stove OFF.

3.



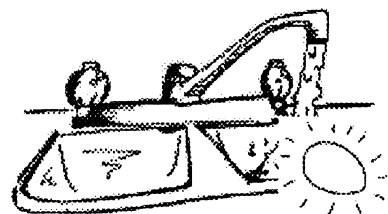
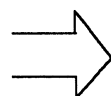
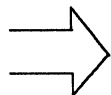
Remove lid. Run cold water over the egg until cool enough to handle.

4.



Roll the egg between palms of hands.

5.



Peel off egg shell. Rinse off egg under water.

HARD COOKED EGG

You Need:

1 egg
salt and 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.