Easy-Peel HARD-BOILED EGGS

New Method introduced by the American Egg Board

DIRECTIONS

1. Heat 1/2 to 1-inch of water into a large saucepan over high heat.

2. Carefully place steamer insert into pan over boiling water.

3. Carefully add eggs using large spoon (or tongs).

4. Continue cooking 12 minutes for large eggs (13 minutes for extra large eggs). Drain immediately and serve warm. or, cool completely under cold running water or in a bowl of ice water, then refrigerate.

5. Enjoy! These easy-to-peel eggs cook 30 percent faster than classic hard-boiling methods, giving you more time to enjoy your weekdays and weekends.

For recipe ideas and inspiration visit www.IncredibleEgg.org