

# 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.



**Hot Tip!**   
No steamer insert? No problem.  
Carefully place eggs straight  
into the water instead.

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.

