

# Hard Boiled Eggs

Different styles of eggs are one of the delights of life. Having hard boiled eggs come out right every time is one of the struggles and frustrations of amateur cooks. I have learned the secret to getting a 100% yield every time.

The better method of the two is to use steam rather than boiling; it gives more consistent results, but I will cover the boiling method.

## THE STEAMER METHOD:

You need a **6 pint** saucepan with a steamer accessory that goes on top of the saucepan. Or, alternatively, you can also use a steamer basket that goes in the pan. You should get a digital timer. Go to the grocery store and get a **bag of crushed ice**, you will need it. You need a bowl suitable for cooling eggs with the ice.

This method works with all eggs, whether they're fresh from the hen or those that have aged a few days in the refrigerator.

Take your six pint saucepan and fill one inch of water or **20 fluid ounces**. You have the option of adding 1/2 teaspoon of vinegar to the water to control calcium deposits on the bottom of the pan that you may have to scrub off later. It saves labor and hassles!

Apply your steamer accessory to the top of the saucepan and cover with a tight fitting lid. Put the pan on a burner on the stove and set the heat to **medium-high**. In about five minutes or so, the accessory should have water condensation and steam vapors inside. Put the desired number of eggs that will fit the accessory, but do not stack the eggs. Put the lid on and activate the timer for **12 minutes**. After the timer times out, remove the eggs and shut the heat off. The eggs will be hot so use tongs to pick them up and put in a bowl of water. The cold water should just cover the eggs. Get the crushed ice out of the freezer and apply lavishly over the eggs to accelerate the cooling. If you should crack an egg here, it's not a problem at this point. Let them sit for a moment or two.

Get a good clean surface to crack you eggs on. Crack the ends first and begin peeling and then work your way down. They should peel easily. You can use the very cold water in the bowl, if you can stand the torment of cold fingers or use the tap in kitchen sink. In the end, you should have a 100% yield and cooked the way most people prefer them. If you like harder and dryer yolks, just add more time. If you like gooey yolks, cut the time.

# Hard Boiled Eggs

## THE BOILING METHOD:

Get your 6 pint saucepan or any size pan that has a tight fitting cover. Put the number of desired eggs in - but don't stack - and fill the pan with enough water to have about an inch or more coverage above the eggs and then remove the eggs. You may add a small amount of vinegar to control calcium deposits. For this method, use a good probe thermometer.

Place the pan on the stove and turn the heat to **medium-high setting**. place the thermometer's probe in the water. You can get a piece of multi-ply cardboard or some thin plywood sheet and punch or drill a hole in it and place on the lip of pan, to continuously monitor the temperature. When the temperature gets to 160° F, carefully apply the eggs to the pan, use suitable tongs to avoid the splashing and getting burned or cracking the eggs. Temporarily remove the thermometer if needed.

When the temperature gets to 180° F, set and start the timer for **12 minutes**. Remove the thermometer and cover the pan and monitor for any boil over, reduce heat a little if needed. When the timer goes off, turn the heat off and remove the eggs one at a time to a bowl of cold water. Water should just cover the eggs. Then get the bag of ice in the freezer and apply lavishly over the eggs. If you should crack an egg here, it's not a problem at this point. Wait a moment or two.

Get a good clean surface to crack you eggs on. Crack the ends first and begin peeling and then work your way down. They should peel easy. You can use the very cold water in the bowl, if you can stand torment of cold fingers or use the tap in kitchen sink. In the end, you should have a 100% yield and cooked the way most people prefer them. If you like harder and dryer yolks, just add more time. If you like gooey yolks, cut the time.

<<Russian is on the next page>>

# Яйца вкрутую

100%

## МЕТОД ПАРОВОД:

шести пинты (2900 )

(590 ).

1/2

20

(2,4 ),

средне-высокой.

12 минут.

100%

# Яйца вкрутую

## МЕТОД "КИПЕНИЕ":

6

средне-высокой

160° F (71° ),

180° F (82° ),

12

100%