

How to Make Hard Cooked Eggs

4 eggs
Cold water

1. Place eggs in a single layer in a medium saucepan. Add enough cold water to just cover the eggs. Bring to a rapid boil over high heat (water should have large, rapidly breaking bubbles).
2. Remove from heat, cover, and let stand for 15 minutes. Drain. Run cold water over the eggs or place them in ice water until cool enough to handle. Drain.
3. To peel eggs, gently tap each egg on the counter top. Roll the egg between the palms of your hands. Peel off the eggshell, starting at the large end.



How to Make Soft Cooked Eggs

4 eggs
Cold water

1. Place eggs in a single layer in a medium saucepan. Add enough cold water to just cover the eggs. Bring to a rapid boil over high heat (water should have large, rapidly breaking bubbles).
2. Remove from heat, cover, and let stand for 3 to 4 minutes. Drain.
3. Run cold water over the eggs or place them in ice water until cool enough to handle. Drain.
4. Cut tops off the eggs and serve in egg cups, or cut eggs in half and use a spoon to scoop the eggs into serving dishes.



How to Make Microwave Scrambled Eggs

1. Lightly oil (or use cooking spray) a microwave safe glass measure or coffee cup.
2. Add egg and milk or water; stir.



3. Cover and cook as follows:

# of Eggs	Milk or Water	Time
1	1 Tablespoon	45 seconds - 1½ minutes
2	2 Tablespoons	1½ - 2½ minutes
4	3 Tablespoons	3½ - 6 minutes

4. Let egg rest for 1-3 minutes.

