

## Easy-peel Hard Boiled Eggs, a la Serious Eats

You'll need a *large pot* and a *steamer basket*, and some *cold eggs*.

1. Ensure that the eggs are straight out of the fridge; warmer will not work with this method.
2. If serving eggs cold, add 1 tray of ice cubes to a large bowl and fill with cold water. Set aside.
3. Fill a large pot with *1 inch of water*. Place steamer insert inside, cover, and bring to a boil over high heat.
4. Add eggs to steamer basket, cover, and continue cooking 6 minutes for soft boiled or 12 minute for hard.
5. Serve immediately if serving hot.
6. If serving cold, immediately place eggs in a bowl of ice water and allow to cool for at least 15 minutes. Putting them in the fridge for a few hours overnight will make them easier to peel. When thoroughly chilled, peel the eggs under cool running water.

Store in the refrigerator for up to 5 days.