

Hard Boiled Eggs

From: Jennie @ On the table tonight

Eggs
Water to cover
1 t. kosher salt
1 t. vinegar
Ice



Place eggs in a large pot. Cover with cool water. Add salt and vinegar, and bring to a boil. Remove from heat and let sit for 17 minutes. Remove eggs and place in a bowl filled with ice water. When eggs are cooled, place in refrigerator.

Notes:

- For best results, buy eggs at least a few days ahead of boiling them.
- If dying eggs, let sit at room temperature for a few minutes so that the condensation on the eggs can dry.