



HARD BOILED EGGS

While working for Gourmet Productions, a local caterer, I was asked to hard boil six dozen eggs. Before I could get started with my cold water method, I was shown a new method that had great results and if you have ever peeled seventy-two eggs, you know what I mean.

The perfect hard boiled egg...easy to peel, whites firm but not rubbery and yolks bright yellow but not discolored. Does such a recipe exist? For me it does and I hope it will for you too!

Ingredients

6-12 fresh eggs
white wine vinegar
salt

Fill a pot with water, place on a stovetop burner and bring to a boil. The pot should be large enough to hold the desired number of eggs and filled with enough water to cover the eggs by one inch, but do add the eggs yet. When the water comes to a boil, turn the heat to low.

Add one tablespoon of vinegar and one teaspoon of kosher salt (or 1/2 teaspoon of table salt) to the pot. Gently add the eggs. Once all the eggs are in the pot, set a timer for fifteen minutes and increase the heat to high. When the water comes to a rolling boil, reduce the heat to maintain a low boil.

After fifteen minutes, cool the eggs rapidly in a bowl with ice water or in the pot under the cold water faucet. If the eggs are to be used the same day as cooked, roll the eggs along the side of the pot or bowl with enough pressure to crack the egg. After cracking, leave the egg in the cold water and proceed with the other eggs until they are all cracked. Once all the eggs are cracked, you can start to peel the eggs and should find that even fresh eggs peel easily. After peeling, refrigerate until ready to use.

The unpeeled eggs should be placed in the refrigerator after cooled and used within seven days.

Recipe written by David Musial

