

Perfectly Cooked Eggs – Two Ways

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Cooking and Prep:  30
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Serves:  4

Contains: 

Preference: Parve

Use these perfectly cooked eggs to prepare [classic egg salad](#).

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb, No Refined
Sugar, Salt Free, Pescetarian

Source: Relish by Binah

Magazine

Ingredients (1)

Main ingredients

Eggs

Start Cooking

On the Stove

1. Place eggs in a single layer on the bottom of a saucepan and cover with an inch or two of cold water. Turn the heat on high and bring the eggs just to a boil. As soon as the water boils, remove from heat, cover, and let the eggs rest for 12 minutes. Transfer to a bowl with ice cold water to stop the cooking process. Peel and prepare as desired.

In the Oven

1. Preheat oven to 350 degrees Fahrenheit.
2. Put one egg in each hole of a muffin tin. Bake for 30 minutes.
3. Submerge in an ice bath.

Note:

When eggs are prepared this way, they get little brown spots on them, which do not affect their flavor. However, to avoid those brown marks, you can place the eggs on cotton balls or muffin liners, which prevent the shell from coming into contact with the metal from the muffin pan.

Tip:

Eggs that are several days old tend to be easier to peel.