How to make hard boiled eggs

1. Place eggs in saucepan large enough to hold them in single layer. Add cold water to cover eggs by 1 inch. Heat over high heat just to boiling

A picture containing indoor, plate, food, egg

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1. Remove from burner. Cover pan. Let eggs stand in hot water about 12 minutes for large eggs (9 minutes for medium eggs; 15 minutes for extra large)

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1. Drain immediately and serve warm. Or cool completely under cold running water or in bowl of ice water, then refrigerate.

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