

# your perfect yolk

RECIPE COURTESY OF KATIE BUTTON

## INGREDIENTS:

Large eggs

## NOTE:

You can follow this formula to cook any number of eggs, so long as they fit comfortably in the pot with ample space.

## ACTIVE TIME:

15 minutes

## TOTAL TIME:

15 minutes

## EASE OF PREPARATION:

Easy

## INSTRUCTIONS

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1. Fill a pot 3/4 of the way with water and bring to a rolling boil, then reduce slightly to a slow boil. Add the desired number of eggs to the pot, lowering them slowly with a slotted spoon. Cook the eggs for the desired amount of time (set a timer): 4 minutes for very soft boiled, with the egg whites just set; 8 minutes for a jammy center; and 12 minutes for hard boiled.
2. When the timer goes off, pour off the water and run cold water over the eggs for 2 to 3 minutes.
3. Gently crack the egg shells all around, and put them back into the water. Peel each egg while it is under water to allow the water to move under the shell for easy peeling. Eat immediately or store in the refrigerator, covered, for up to 5 days.

**COOK'S NOTE:** *If the preferred cooking time is under 6 minutes, peel the egg very gently. The 12 minute egg is fully cooked and just right for making deviled eggs.*