

HARD-BOILED EGGS

(Mary Ellen Edmunds

Time Out For Women Devotional)

(Note: The reason they're called HARD boiled eggs is because they're hard to do.)

Select a sturdy medium-sized sauce pan. Choose a burner on the stove (eenie meenie miney mo works). Fill the pan approximately 2/3 full of clean tap water. (I know it's confusing to say FILL the pan and then cut it down to 2/3, but ... do your best).

Place the pan (the one with water in it) on the burner on the stove. Add a teaspoon of vinegar (you heard me: vinegar) and a teaspoon of salt to the water in the pan on the burner on the stove. These two things make the eggs comfortable and keep them from getting stressed and cracked during the process.

Place the eggs in the water in the pan ... OK, I know you've got the rest memorized. You can choose either an odd or even number of eggs — the process doesn't seem adversely affected by an odd number. Just make sure the number of eggs you choose fits in the pan, is covered with water, and there's space between the top of the water and the top of the pan in case you really do get the water boiling.

Turn the stove on high. As soon as the water boils, turn it down a bit but keep it boiling. for about 10 minutes. (Caution: Do NOT go outside to watch a sunset while the eggs are boiling. Bad decision.)

When time's up, take the pan off the burner (you might want to use hot pads), carry it to the sink, turn on cold water and start cooling the eggs down. Crack 'n peel (sounds like the name of a new store). Eggs are best eaten without the shells. (Note: The yellow part in the middle is NOT a seed ... do NOT discard it and do NOT plant it; you will NOT get an eggplant ... I promise).

P.S. Turn off the stove.