

How to Boil Eggs Perfectly

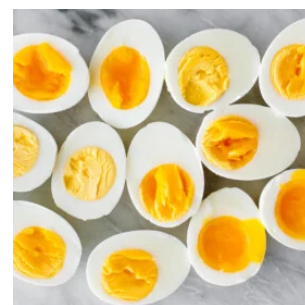
Learn how to boil eggs (both soft-boiled and hard-boiled) so they turn out perfectly every time. **Watch the video below** for a quick tutorial!

Prep Time	Cook Time	Total Time
5 mins	15 mins	20 mins

Course: Breakfast Cuisine: American

Keyword: Boiled Eggs, How Long to Boil Eggs, How to Boil Eggs

Servings: 6 eggs Author: Lisa Bryan



4.94 from 166 votes

Ingredients

- 1 to 6 large eggs

Instructions

1. Bring a medium-sized pot of water to a boil. Ensure there's enough water in the pot to cover the eggs by about an inch. While you're waiting for the water to boil, remove the eggs from the fridge (set them on the counter).
2. Once the water is boiling, reduce the heat to low (so that there's no bubbles) and use skimmer to gently and slowly add the eggs to the water. Then, turn the heat back up to a boil.
3. Set a timer and cook the eggs for 6 to 7 minutes for soft-boiled eggs and 12 to 14 minutes for hard-boiled eggs. See the cooking time notes above. While the eggs are cooking, prepare an ice-water bath.
4. Once the eggs have cooked to your preferred time, use the skimmer to remove the eggs and immediately submerge them in the ice-water bath to stop their cooking.
5. Peel the eggs, starting with the bottom end first as it's easier to get under the membrane.

Notes

- I love this skimmer as it can easily add and remove multiple eggs at the same time.
- If you're looking for new egg cups to serve soft boiled eggs, these egg cups are cute!
- I recommend not cooking more than 6 eggs at a time, as a crowded pot can start to alter the cook time.

Nutrition

Calories: 77.5kcal | Carbohydrates: 0.6g | Protein: 6.3g | Fat: 5.3g | Saturated Fat: 1.6g | Cholesterol: 186.5mg | Sodium: 62mg | Sugar: 0.6g