

## Ellen Parker's Perfect Hard Boiled Eggs

You have a bin FULL of fresh eggs, and you need to use them for something before they take over your refrigerator. Your neighbors have plenty already so you can't give any more away. Here's how Scarlett's mother, Ellen Parker, uses her fresh eggs, which are notorious for being hard to peel cleanly.

### **METHOD**

Place eggs in a steamer basket over boiling water and cover. Steam for 15 minutes. Immediately place eggs into an ice water bath. Once they cool, they'll peel nicely and you won't have a dark ring around the yolk. Simply tap the shell all over and start at the wide end where the air pocket usually is. It also helps to peel under a small stream of running water from the faucet.

Picture perfect hard-boiled eggs.

