

PERFECT SOFT BOILED EGGS

MAKES 4

Be sure to use large eggs that have no cracks and are cold from the refrigerator. Because precise timing is vital to the success of this recipe, we strongly recommend using a digital timer. You can use this method for one to six large, extra-large, or jumbo eggs without altering the timing. If you have one, a steamer basket does make lowering the eggs into the boiling water easier. We recommend serving these eggs in eggcups and with buttered toast for dipping, or you may simply use the dull side of a butter knife to crack the egg along the equator, break the egg in half, and scoop out the insides with a teaspoon.

4 large eggs

Salt and pepper



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1. Bring $\frac{1}{2}$ inch water to boil in medium saucepan over medium-high heat. Using tongs, gently place eggs in boiling water (eggs will not be submerged). Cover saucepan and cook eggs for $6\frac{1}{2}$ minutes.

2. Remove cover, transfer saucepan to sink, and place under cold running water for 30 seconds. Remove eggs from pan and serve, seasoning with salt and pepper to taste.