

RECIPE

Perfectly Hard-boiled Eggs

MAKES: 2 SERVINGS

INGREDIENTS

2 eggs

5 or 6 ice cubes (for cooling the eggs)

Coarse salt

Ground black pepper

½ teaspoon olive oil (optional)

Learn to boil an egg and you'll have a fast and fabulous breakfast, lunch, dinner, or snack at your fingertips for life. After that, whether you dress them up with olive oil and salt, turn them into egg salad, chop them into potato salad (or something else really clever and tasty) is all up to you.

PREPARATION

1. Put 4 cups water into a medium saucepan, place over high heat, and bring to a boil.
2. When the water reaches a boil, add the eggs, one at a time, using a ladle to set them gently into the water, so the shell doesn't crack. Set a timer for 8 minutes.
3. While the eggs are cooking, fill a medium bowl with the ice cubes and 2 cups cold water.
4. At 8 minutes, turn off the stove. Using the ladle, immediately remove the eggs from the boiling water and place them directly into the ice water for 2 minutes. This keeps them from overcooking. (If you don't plan to eat them right away, store in the refrigerator for up to 1 day.)
5. Once the eggs are cool, peel (see below) and, using a paring knife, slice them in half and dress with a pinch of salt and pepper and, if you like, a drizzle of olive oil (about ½ teaspoon per half).
6. Serve immediately.



RECIPE

Easy Egg Salad

MAKES: 2 OPEN-FACED SANDWICHES

INGREDIENTS

2 hard-boiled eggs
Coarse salt
Ground black pepper
¼ teaspoon Dijon mustard
¼ teaspoon mayonnaise, plus more for the bread
A few sprigs fresh dill or parsley, minced (optional)
2 slices toast

The best egg salad starts with a perfectly hard-boiled egg—in this case, one that has a creamy yolk inside. Add a pinch of salt and pepper, a dab of mustard and mayo, and lunch is served. Egg salad is a good bet for feeding a hungry crowd— as in your whole family, or maybe just your big brother. To make more, add 1 egg and 1 slice of toast per person.

PREPARATION

1. Carefully slice the eggs in half and, with the cut side down, chop them into small pieces, about the size of sunflower seeds. Put the chopped eggs into a small bowl and mash them up just a little bit with the back of a fork.
2. Stir a pinch of salt and pepper (or more if you like) into the eggs, then mix in the mustard, mayonnaise, and dill (if using). Spread a thin layer of mayonnaise over the toast and layer the egg salad over that. Sprinkle with salt and pepper and enjoy!

