

*Favorite Recipes from  
The Village at Shrewsbury Residents*

*Hard Boiled Eggs*

**From the Kitchen of Caroline Noble**



*Directions*

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- Bring medium saucepan of water to a boil; gently lower eggs into pan.
- Lower heat to a gentle simmer, just a gentle amount of bubbles. Cook for 13 minutes.
- Drop eggs into an ice bath for 5 minutes.
- Give several taps on counter all over the egg.
- Then peel.
- Store in fridge for 5 days.