

Salt and Serenity

Jammy Soft Boiled Eggs

I learned this foolproof method from the great culinary minds of the folks over at bonappetit.com

4-8 large eggs

Bring a large saucepan of water to a boil over medium-high heat. Using a slotted spoon, carefully lower eggs into water one at a time. Cook 6½ minutes, adjusting heat to maintain a gentle boil. Transfer eggs to a bowl of ice water and chill until just slightly warm, about 2 minutes.

Gently crack eggs all over and peel, starting from the wider end, which contains the air pocket.

Eggs can be cooked and peeled 3 days ahead. Store airtight in the refrigerator.