

# BOILED EGGS

## 5-5-5

APPROX TIME: 20 MINUTES

## INGREDIENTS

6 Large Eggs

## DIRECTIONS

- Plug in machine – LED screen will read OFF
- Add 1 cup water (2 cups for 8 quarts)
- Place “rack” into base of pot
- Gently place eggs on rack
- Close and lock lid (make sure sealing ring is in place)
- Set to Sealing
- Use pressure (or egg if you have it) button.
- Use + or – buttons to change the cook time to 5 minutes
- Wait 10 seconds or press start and then cooking will commence
- When cooking is finished and screen says “0:00”,
- **Natural Release** pressure (you do nothing) for 5 minutes then **Quick Release** any remaining steam (use caution around steam)
- When all the steam is released and your float is down, remove the lid (face it away from you)
- remove eggs using a ladle and put into an ice water bath for 5 minutes.
- Turn off machine by pressing “Cancel” button