

Pressure Cooker Easy Hard Boiled Eggs

Prep time

1 min

Cook time

2 mins

Total time

3 mins

Pressure Cooker Easy Hard Boiled Eggs are called "Easy," for a reason. Forget the 6-6-6 method. Forget the 5-6-6 method.

Author: This Old Gal

Serves: 6 servings

Ingredients

- 12 large Fresh Eggs
- 1 Steamer Basket
- 1 cup water

Instructions

1. Place one cup of water into the Pressure Cooker cooking pot.
2. Place basket of eggs into Pressure Cooker cooking pot.
3. Lock on lid and close Pressure Valve.
4. Cook at High Pressure for 2 minutes.
5. When Beep sounds, allow a Natural Pressure Release.
6. Open when you feel like it.
7. Peel eggs now or place in the refrigerator for later use.

Notes

If you want your eggs a bit faster, set the pressure cooker to 3 minutes and pull them out after the natural release.

