

Making beitzah

One traditional dish served during the Passover Seder meal is hard-boiled eggs, often referred to as "beitzah" in Hebrew. Here's a simple recipe for preparing hard-boiled eggs:

Ingredients:

- Eggs (ensure there is at least one egg per plate, and include one for the traditional Seder plate as well). Additional eggs could be used in salads or other foods offered during the Shulchan Orech (Feasting) Festival meal.

Instructions:

1. Place the eggs in a single layer at the bottom of a saucepan or pot. Make sure they are not stacked on top of each other.
2. Cover the eggs with cold water, ensuring they are submerged by at least an inch.
3. Place the saucepan on the stove over medium-high heat and bring the water to a boil.
4. Once the water reaches a rolling boil, reduce the heat to low and let the eggs simmer for about 10-12 minutes.
5. After the eggs have simmered for the desired time, remove the saucepan from the heat.
6. Using a slotted spoon, carefully transfer the eggs to a bowl of ice water to cool them rapidly and stop the cooking process.
7. Let the eggs cool in the ice water for a few minutes, then remove them from the water and pat them dry with a paper towel.
8. Once the eggs are cool enough to handle, peel them and they are ready to serve.