

Follow our Easy Instructions!

EGG STRIPPER™ by GRANIA®

Watch our YouTube video "Egg Stripper Instructions"

COOKING EGGS

- Fill medium size pot with enough water to cover the eggs.
- Add 1 table spoon of salt and bring to boil.
- Spoon eggs into pot and cover with a lid.
- Bring water with eggs back to a boil. Cook covered on medium heat
- for 12 minutes.
- Remove eggs from heat and drain hot water.
- To stop cooking process, immediately run cold water thoroughly over eggs and add enough cold water and ice cubes to create an ice bath.
- Chill eggs for 10 minutes.



EGG SHELL PEELING

- Fill **EGG STRIPPER™** with cold water up to fill line
- Add 1 to 5 fully hard boiled cooked and chilled eggs. Close lid clockwise.
- Hold **EGG STRIPPER™** with both hands in upright position and shake for 5-6 seconds. Do not shake too hard to avoid breaking the eggs.
- Eggs must remain in water during process.
- Fresh eggs or brown/organic eggs may be more stubborn to remove the shell versus aged eggs. You may need to shake a few seconds more.
- Turn lid counter clockwise to open container.
- If shell is still attached on the egg, pinch top of the egg and massage the shell to slide off.

