

In saucepan boil enough water to cover eggs one inch.
Reduce heat to medium, place eggs with large spoon carefully in a
single layer.

For large (size) eggs:

Soft-cooked eggs: let stand in boiling water 3 minutes, more or less depending
on your tastes.

Remove with spoon to egg cup. Crack a small hole in the pointy end.
Salt as desired. Eat with teaspoon. Serve with buttered toast.

Hard-cooked eggs: let stand in boiling water 15 minutes.

Drain off hot water, and cover with cold water until completely cooled.
Crack and remove shells under running water.

Notes for the egg-expert:

1. Should the eggs be at fridge or room temperature to start with? Doesn't matter as long as egg size and temperature are the same, you get to know the timing you like best for soft cooked eggs. I like jumbo eggs, so I go on the long side of suggested times.
2. Use older supermarket eggs. Fresh ones won't peel properly.
3. (Never tried this.) To keep eggs from cracking while cooking (before placing in water), pierce large end with a needle, which will also make them easier to peel.
4. I found a new recipe starting from cold water, but timing is inexact. Results are better starting with boiling water.