Soft-boiled eggs

Bring eggs to room temp. –place in hot tap water for a few minutes.  
Use older eggs (easier to peel).  
Use a small pan to boil.  
Fill pan with enough water to cover the eggs plus one inch.  
Add one teaspoon of salt (makes eggs easier to peel).   
Bring water to boil.  
Whilst the water is coming to a boil pierce the large end of each egg with a pin.  
When the water has come to a boil - lower eggs in with a teaspoon.  
When the water comes to a boil again, lower the heat to simmer.  
 Extra large eggs – 5 minutes.  
 Large eggs – 4 minutes.  
 Medium eggs – 3 minutes.  
As soon as the time is up, place eggs in cool tap water for a few minutes.  
Place in egg cup with small end up.

Hard-boiled Eggs

Same as above except you do not need to bring eggs to room temp.  
Cook for 12, 11, or 10 minutes (respective to size).