



Ramen Eggs



Ingredients:

- 4 large refrigerated eggs
- ½ cup Sake
- ¼ cup low-sodium Japanese soy sauce
- 2 tablespoons granulated sugar
- 1 green onion, cut in half
- 2 slices fresh ginger
- ½ cup water

Method:

1. Bring about 2 inches of water to a boil in a saucepan that can hold the eggs while allowing them to move freely. Using cold eggs from the refrigerator, use a clean pushpin or thumbtack to pierce just the wider side of the egg to open the air bubble inside the egg.
2. Carefully lower the eggs into the boiling water and start a timer for 6 minutes for a still runny egg yolk, 8 minutes for medium or up to 11 minutes for fully cooked.
3. Meanwhile, set up a bowl with ice water to cool the eggs. When they are ready, remove with a slotted spoon to the ice bath. After 5 minutes of chilling, tap the eggshells to break them and leave them submerged. Water will get under the shell and make them easier to peel. Peel the eggs.
4. Prepare the soy marinade solution by combining the sake, soy sauce, sugar, green onion, ginger, and water in a saucepan and bring to a boil. Cool the liquid completely. Place the peeled eggs into the cooled liquid and refrigerate overnight. Use as a garnish for Spicy Miso Ramen.