



Shoyu Eggs

PREP TIME 10 mins | COOK TIME 8 mins | TOTAL TIME 18 mins | SERVES 4

INGREDIENTS

- 4 eggs
- $\frac{1}{4}$ cup warm water
- $\frac{1}{4}$ cup soy sauce
- 4 to 6 teaspoons vinegar (depending how pickle-y you want them)
- 2 teaspoons granulated sugar

INSTRUCTIONS

1. Boil a medium pot of water. Carefully lower in the eggs (see above). Cover, lower the heat and boil 6 min for runny-soft yolks, 11 min for very hard yolks, or anywhere in between (I like 8 min, as the ones pictured above). Plunge eggs into ice water to chill them, then peel once you can handle them.
2. Combine water, soy sauce, vinegar and sugar in a 500-mL mason jar (or small bowl). Stir until the sugar dissolves. Carefully add the peeled eggs. Cover and chill for at least 2 hours, but up to 24 hours, gently swirling the jar every now and then so every surface of each egg gets a good soaking. Remove the eggs from the soy solution and either eat them all right away because you can't even or keep them for a day or two. You can re-use the soy solution!

TIP: I used apple cider or sherry vinegar, whatever I have on hand. Anything would work (except seasoned rice vinegar).