



INSTRUCTIONS: TOP SECRET MARINATED EGG

MAKES: 4-6 LARGE EGGS

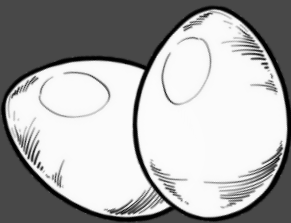


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Marinated eggs are one of the most common ramen toppings. We pried this recipe from a locked safe in Chef Jared's kitchen to bring it to you, our amazing Crafty community!

WHAT YOU'LL NEED:

- Saucepan and large pot
- Fine mesh strainer
- Small and large mixing bowl
- 14-24 hours to let eggs sit in marinade



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MARINADE

- 1 CUP SOY SAUCE
- 1 CUP WATER
- 1/4 CUP RICE VINEGAR
- 30G SUGAR
- 1 TBSP GINGER, MINCED
- 1 CLOVE GARLIC, MINCED

NOTE: THIS RECIPE IS BASED ON USING LARGE EGGS ONLY. COOKING TIMES WILL VARY FOR MEDIUM OR XL EGGS.

INSTRUCTIONS

- 1 TAKE EGGS OUT OF THE FRIDGE AND BRING TO ROOM TEMPERATURE.
- 2 MIX ALL MARINADE INGREDIENTS IN SAUCEPAN AND BRING TO A SIMMER. SIMMER GENTLY FOR 10 MINUTES, STIRRING FREQUENTLY.
- 3 STRAIN THE MIXTURE INTO A SMALL MIXING BOWL AND LET IT COOL TO ROOM TEMPERATURE.
- 4 FILL A LARGE POT WITH WATER AND BRING TO A ROLLING BOIL.
- 5 PREPARE AN ICE BATH IN A LARGE MIXING BOWL.



PRO TIP!

BEFORE BOILING, POKE A SMALL HOLE IN THE BOTTOM OF EACH EGG WITH SOMETHING SMALL AND SHARP (LIKE A THUMB TACK). PLACE THEM IN THE BOILING WATER WITH THE HOLE FACING UP. THIS ALLOWS GAS TO ESCAPE, CREATING A PERFECT EGG SHAPE.

- 6 COOK EGGS FOR EXACTLY 6 MINS AND 30 SECONDS AT A ROLLING BOIL.
- 7 REMOVE THE EGGS FROM BOILING WATER AND IMMEDIATELY PLUNGE INTO THE PREPARED ICE BATH.
- 8 ONCE THE EGGS ARE COMPLETELY CHILLED, GENTLY PEEL THEIR SHELLS.
- 9 PLACE THE EGGS IN MARINADE, COVER, AND REFRIGERATE FOR AT LEAST 14 HOURS AND UP TO 24 HOURS.

