

Japanese Marinated Eggs

Ingredients

6 Eggs
1 c Water
1/4 c Sake
1/4 c Soy Sauce
1/4 c Mirin
1/4 c Sugar

Instructions

- 1.Place eggs in small pot of water, covering the eggs. Turn burner to medium and cook eggs for 6 minutes (soft boiled) or 10 minutes (hard boiled). Place eggs under running water to cool and then peel.
- 2.Combine the water, sake, soy sauce, mirin, and sugar in pot and bring to a boil. Boil for 5 minutes until the sugar is dissolved.
- 3.Place peeled eggs in a small container that fits all the eggs snugly. Pour liquid over eggs. Cover container and let marinate in the refrigerator for one day.
- 4.Take eggs out of the fridge one hour prior to serving to take the chill off or you may heat up the eggs and liquid together in a pot for a few minutes.