

Charlotte Ree's Soy-Marinated Eggs



Serves: 4 people

User Rating: ★★★★★

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Categories: Pantry and Fridge Staples, Lunch Recipes, Lunchboxes & Snacks, Kid Friendly

There are few things better in life than a jammy, salty egg. This recipe calls for a soy sauce marinate, perfect for soups, ramen, or even as a snack on its own. And the fun part? The longer you let these eggs marinate, the more flavoursome they become. Yum!



Ingredients

- 4 large eggs
- $\frac{3}{4}$ cup soy sauce
- 2 tablespoons mirin

Method

1. Gently lower your eggs into a large saucepan of boiling water and boil for exactly 7 minutes.
2. Using a slotted spoon, transfer to a bowl of ice water and allow to cool.
3. Remove the eggs from the ice water, crack their shell on the countertop then return to peel in the cold water. This will shock the white and your eggshell will peel off like snakeskin.
4. In a separate bowl, combine the soy sauce, mirin and 2 cups of warm water. Add eggs and let them sit for a minimum of two hours but ideally overnight in the fridge.
5. To serve, drain eggs, halve and serve with noodles, fried rice or eat and enjoy them simply on their own.

Notes

- Having trouble peeling those hard-boiled eggs? Check out [these hacks](#).