

6-Minute Eggs with Plum Sauce, Sriracha & Scallions



SERVES 4

ACTIVE TIME about 40 minutes

INGREDIENTS

8 fresh large eggs

1 T salt

Plum sauce (Available at most Grocery stores near the Sriracha)

Sriracha

Green onions, thinly sliced for garnish

PREPARATION

For The Stuffed Mushrooms

Bring eggs to room temperature.

Fill a large bowl with ice and water and set aside.

In a pot large enough for all the eggs to fit in a single layer, bring 3 inches of salted water to a boil.

Reduce to a constant simmer. Carefully add all the eggs and cook for exactly 6 minutes (use a timer!), making sure water stays at a constant low simmer.

When the timer goes off, gently place all of the eggs into the large bowl of ice water for 20 minutes.

Remove eggs and dry on a dish towel.

When ready to serve, very gently crack the shells and peel in the sink under gently running room temperature water.

Cut the eggs in half. Be careful, the yolks will be very soft.

To serve, place halved eggs on a tray and drizzle with plum sauce and Sriracha and sprinkle with green onions.

Wine Pairing

RD Winery Fifth Moon Grüner Veltliner

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