

Japanese Ramen Eggs

Yield: 6 min
Total Time: 17 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-japanese-ramen-recipe>

Ingredients:

- water for boiling
- 1 tablespoon baking soda
- 6 eggs at room temperature
- 3 3/8 tablespoons tsuyu cup Japanese, or soup base, such as Mizkan Bonito-Flavored Soup Base
- 3 3/8 tablespoons sake cooking
- 1 11/16 tablespoons soy sauce or Tamari soy sauce
- 1 11/16 tablespoons mirin

Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 210 milligrams
4. Fat: 5 grams
5. Protein: 7 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1460 milligrams
8. Sugar: 1 grams

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