

JALAPEÑO SCRAMBLED EGGS ASIAN-STYLE

Pickle 1 Pint Jar

INGREDIENTS FOR PICKLED JALAPEÑOS

¼ C Water

6 Tbsp Soy sauce or tamari sauce

6 Tbsp White vinegar

1 Tbsp Sugar

4-5 Medium jalapeños, deseeded and deveined

INGREDIENTS FOR THE SCRAMBLE

6 Eggs

~½ C Pickled jalapeños, chopped (add more or less to taste)

Oil or butter for frying

*Soy sauce or tamari sauce for serving!
(optional)

DIRECTIONS FOR PICKLED JALAPEÑOS

Prepare the Jalapeños

Rinse then deseed and devein the jalapeños. Deseeding and deveining can be done in a number of ways, and it is usually suggested to use food grade gloves. My favorite technique is to cut off the stem and core the center because gloves are not needed if done carefully. Use a paring knife to carefully cut around the core and pop it out. Continue to cut out any remaining membrane and any seeds being careful not to touch any interior part of the jalapeño. (Any oil on the fingers can cause burning especially if the eye is touched!) Once the jalapeños are deseeded and deveined, slice

carefully, making rings. Now, using a plastic food bag like a glove, place the sliced jalapeños in a pint jar that has a tight fitting lid.

Prepare the brine and finish pickling

In a small pot, add the water, soy sauce, white vinegar, and sugar. Bring to a simmer to blend the flavors and dissolve the sugar. Pour the entire amount in the jar covering the jalapeños. Push down any jalapeños so everything is covered and then tighten the lid. Leave out on the counter during the day and place in the refrigerator at night. Leave for a minimum 3 days before using. These will keep for weeks if kept in the back of the refrigerator.

DIRECTIONS FOR THE SCRAMBLE

Crack 6 eggs into a bowl or a 2 cup measuring glass and lightly beat with a fork or chopsticks. Chop enough jalapeños for about ½ cup but chop more or less to taste. Add the jalapeños to the slightly beaten eggs and continue to beat together thoroughly.

Heat oil or butter in a medium sized frying pan and cook the egg mixture until desired doneness.

Enjoy your Asian inspired scrambled eggs with a bowl of rice! (And try drizzling with soy sauce!)