

KAI LOOG KEUI (SON IN LAW EGGS) **Serving 8**

INGREDIENTS:

4 sprigs cilantro
8 eggs
2 tablespoon fish sauce
6 tablespoons palm sugar
4 - 6 shallots
cooking oil
4 tablespoons water
4 teaspoons tamarind pure

PREPARATIONS:

1. *Start boiling the eggs for 6-7 minutes in boiling water. After the eggs are boiled, pour the hot water out. Run the eggs under cold water for a few seconds and let them sit in a pot of cold water. When the eggs are cooled, peel them.*
2. *Slice the shallots in thin slices. Using a wok to minimize oil use because the oil pools in a wok. Heat up the wok and add oil. Make sure your wok is hot before adding the boiled eggs in otherwise, they may stick to your wok. If you rinse the eggs to get the shell out, make sure they are dry before adding them to hot oil. Add the eggs in and turn them to brown the white. It should takes about 5 minutes to brown all the eggs. When done, drain the eggs out from oil and set aside. Turn down the heat.*
3. *Over medium low heat, add the sliced shallots to the wok. If you need more oil to fry the shallots, add some more. Stir to brown the shallots evenly. It should take about 5-7 minutes to brown all the pieces. Drain the fried shallot from oil and set aside.*
4. *Cooking Sauce. Drain all the oil out from the wok. Over low heat, add palm sugar, fish sauce, water and tamarind. Mix them together to dissolve sugar and tamarind. You might want to add a few more tablespoons of water thin the sauce. Taste to see if you need to adjust the sauce. The 3 flavors, sweet, salty and sour should be in balance. When the sauce is cooled, the taste will be more pronounced. The sauce will get thicker as it cools down as well.*
5. *Halve the eggs and place them on a serving plate. Pour the sauce over the eggs. Sprinkle fried shallots and fried peppers. Place a few sprigs of cilantro on top.*