

Korean Deviled Eggs

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Yield: 12 egg halves

6 eggs

2 cups Kikkoman Less-Sodium soy sauce

1 1/2 cups Kikkoman Kotten Mirin

1/2 cup Kikkoman rice vinegar

1 tablespoon mayonnaise

1 teaspoon mustard

1 teaspoon gochujang

1 tablespoon kimchi, drained and minced

black sesame seeds (for garnish)

minced kimchi (for garnish)

Boil the eggs for 7 minutes. Allow the eggs to sit in the water for 7 additional minutes. Transfer the eggs to an ice-water-filled bowl. Peel.

Completely submerge the eggs in soy sauce, rice vinegar and mirin. Soak for two to six hours.

Halve the eggs. Separate two whole yolks into three separate bowls, reserving the egg white halves.

In a bowl, mix together the mayonnaise, mustard, gochujang and kimchi until smooth. Pipe the filling mixture into the egg whites.

Top with black sesame seeds and minced kimchi.

Serve.

Per Serving (excluding unknown items): 546 Calories; 42g Fat (69.7% calories from fat); 38g Protein; 3g Carbohydrate; trace Dietary Fiber; 1277mg Cholesterol; 561mg Sodium. Exchanges: 5 Lean Meat; 3 1/2 Fat; 0 Other Carbohydrates.