

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Son-in-Law Eggs (Kai Look Koei)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

Thai moms are no different than anywhere else, I suppose; no boy is good enough for their daughter! But these eggs, they're good enough for favored sons...

*oil, for deep-frying*

*8 hard-cooked eggs, peeled, halved*

*¼ cup dark brown sugar*

*4 Tbsp fish sauce (Nam Pla or Nuoc Mam)*

*1 red and 1 green Serrano or Thai chiles, seeded, slivered*

*3 Tbsp French-fried onions*

*several sprigs of cilantro*

Heat oil in deep-fryer. Halve the eggs and fry them, flat side down, until outsides are golden and have blisters. Transfer to paper towels, flat side up, to drain.

Place 2 Tbsp oil in a wok or skillet and melt the brown sugar over medium heat, stirring constantly. Do not scorch! Add fish sauce and keep stirring. Reduce heat and let the sauce simmer until thick, about 5 minutes.

Place eggs, flat side up, on a serving plate. Drizzle sauce over eggs. Sprinkle with chile slivers, onions and cilantro. Serve as appetizer for a meal, or as hors d'oeuvre at a party.

You can use onion flakes that have been crisped in hot oil in place of the other onions. To make these really interesting at a party, quarter the eggs just before you coat in sauce. Serve with toothpicks to help the party-goers get their share.

Yield: Eight servings, maybe?

Preparation time: 20 minutes, after eggs are boiled and cooled.

Cooking time: 15 minutes

