

April 20, 1995

Water Eggs (Grandmother's Recipe)

4 eggs

Salt

Ham, chopped

1 1/3 cups boiling water

1 Tbl. oil

Put 4 eggs in a bowl. Add salt to taste. Add pieces of ham. Beat well. Slowly add 1 1/3 cups boiling water, beating well. Add oil. Beat. Steam about 5 to 8 minutes. Check if done using a chopstick. Cook longer if necessary. Garnish with ham pieces, green onion, and oyster sauce.

Note: Add about 1/3 cup water per egg. Can add less water if want steamed eggs to be firmer.