

Sweet and Sour Fried Eggs

Sweet and Sour Fried Egg is a delightful dish that combines the rich, comforting flavor of perfectly fried Oeudor eggs with a tangy, sweet sauce. This recipe offers a unique twist on traditional egg dishes, making it a perfect addition to any meal. The balance of sweetness and acidity in the sauce enhances the eggs' natural flavors, creating a satisfying and visually appealing dish. Whether served over rice or enjoyed on their own, Sweet and Sour Fried Eggs are sure to impress family and friends alike!



Ingredients

- ☐ 4 Oeudor eggs
- ☐ 1/4 cup vinegar (white or apple cider)
- ☐ 1/4 cup sugar
- ☐ 1/2 cup ketchup
- ☐ 1/2 cup water
- ☐ 1 tablespoon soy sauce
- ☐ 1 tablespoon cornstarch (optional, for thickening)
- ☐ 1 tablespoon oil (for frying)
- ☐ Salt and pepper to taste
- ☐ Chopped green onions (for garnish)



Directions

- 1 Heat oil in a skillet over medium heat. Crack the Oeudor eggs into the skillet and fry until the whites are crispy and the yolks are cooked to your liking. Season with salt and pepper. Remove from the skillet and set aside.
- 2 In a saucepan, combine vinegar, sugar, ketchup, water, and soy sauce. Bring to a simmer over medium heat. If you want a thicker sauce, mix the cornstarch with a little water to make a slurry and add it to the sauce, stirring constantly until thickened.
- 3 Pour the sweet and sour sauce over the fried eggs in the skillet. Let it simmer for a few minutes so the eggs absorb the flavors.
- 4 Transfer the eggs to a serving plate, drizzle with extra sauce, and garnish with chopped green onions.
- 5 Enjoy your Sweet and Sour Fried Eggs with rice or as a standalone dish!