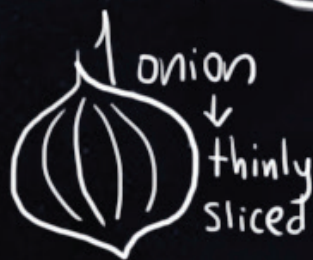


Oyakodon

(oyako-don) noun

1. literally
"parent and
child dish."

2. a Japanese
rice bowl dish
in which chicken
and eggs are
simmered together.



1 cup
chicken
broth

1 tbs. sugar

2 cups of rice


2 tbs.
soy
sauce

1 green onion






thinly sliced

3 tbs.
mirin




INSTRUCTIONS

Slice the chicken into one inch pieces.

In a large pan, bring mirin and sake to a boil over medium high heat. Add stock, soy sauce and sugar and bring back to a boil.

Add the onion in a single layer and place the chicken on top. Cover and bring to a boil.

Cook over medium heat for ten minutes. Occasionally skim off the scum and fat.

Lightly beat the eggs and drizzle them over the chicken and onions. Cover and continue cooking until the egg is done.

Remove the pan from the heat and sprinkle on the green onion. Divide between two bowls of rice and serve with desired amount of sauce.

Makes two servings.

Adapted from
justonecookbook.com

PHOTO AND COMPILED BY JEREMY HU
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