

Tamago Yaki

Beat 15 large eggs plus 10 Tbsp of sugar plus $\frac{1}{2}$ tsp. salt. One batch makes 3 rolls using a little less than 1 cup each. Use canola oil and a square electric non-stick frying pan set at 275 degrees. Tilt the pan to spread it evenly. Oil between each one. Cook until its almost done. It really has to be slightly sticky but not gooey on top because once its turned it doesn't cook in between anymore. If too dry then the rolls come apart. Use two plastic spatulas to fold it so it makes a flat rectangular roll. Cool then chill covered in plastic wrap and slice into 1" pieces.

Recipe from Cathy Nakamura
Nakayoshi Gakko 2012

Second recipe:

34 eggs= 1 $\frac{1}{2}$ quarts eggs

$\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup mirin

1 tsp Hondashi

1 Tbsp salt

2 tsp shoyu

$\frac{1}{4}$ cup water

Microwave a little and taste it to see if it needs more seasoning.

Cook $\frac{3}{4}$ cup in non stick frying pan with a little oil.

Roll it up when its almost dry on top. Slice and serve cold.

*~ 250° cover with lid
to help set the top.*