

Itlog na Maalat — Attempt 02

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] Eggs, duck eggs are prefered but chicken eggs will do.
- [ ] Salt, a lot of it
- [ ] Water
- [ ] Jar, big enough to contain everything

Instructions

1. Make the saline solution by boiling salt in water. Let it cool down.
2. Carefully put all the eggs in the jar and add in the cooled down boiled salted water. The eggs has the tendency to float so put something on top to push it down and stay submerge in the salty bath.
3. Cover the jar tight and set your alarm for 5 weeks.