

*Pretty weird idea but the writeup made it sound like it works...*



## The Counterintuitive Method for Perfect Poached Eggs

### Ingredients

- 1 cup (240ml) water
- 1 teaspoon (5ml) vinegar, such as rice vinegar, white wine vinegar, or apple cider vinegar
- 1 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- 1 large egg, cracked into a small bowl or ramekin

### Directions

1. In a small microwave-safe bowl, whisk water, rice vinegar, and salt until well-combined. Place bowl in microwave and heat water at 100% power in 1 minute intervals until 209 to 212°F (98 to 100°C), about 4 minutes total.
2. Using oven mitts or a kitchen towel, carefully remove bowl from microwave and gently slip the egg into water. Return bowl to microwave and cook at 80% power until the whites are fully set but yolks are still soft, about 1 minute and 20 seconds.
3. While eggs are cooking, place a paper towel on a plate; set aside.
4. Using a slotted spoon, carefully lift egg from bowl, allowing any excess liquid to drip back into the bowl. Transfer to paper-towel lined plate and, using a paring knife or scissors, trim whites if desired. Serve immediately.