

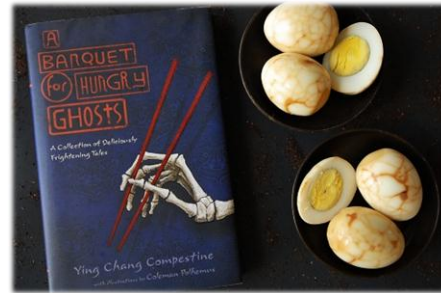
Tea Eggs



Level: Easy
Serves: 8

Prep Time: 5 minutes
Cooking Time: 60 minutes

- 8 large eggs
- 5 black tea bags
- 1½ inch cinnamon stick
- ½ tsp. Chinese five-spice powder
- 5 thin slices fresh ginger
- ½ cup shoyu (soy sauce)
- 3 whole dry chili peppers (optional)



Place all the ingredients in a large saucepan. Add just enough water to cover the eggs and bring to a boil over high heat. Reduce the heat to medium-low and cook for 15 minutes.

Remove the eggs from the pan. With the back of a large spoon, lightly tap the eggs over the entire shell to produce a spiderweb of cracks. Do not peel. Return the eggs to the saucepan.

Reduce heat to low. Cover and simmer the eggs for 30 minutes. Let the eggs stay in the sauce until time to serve them. The longer the eggs soak in the sauce, the more flavorful they will be.

When ready to serve, peel the eggs and remove any membrane. Serve sliced, quartered or whole at room temperature.

Recipe from "A Banquet for Hungry Ghosts" written by Ying Chang Compestine.