

Tea Eggs

Ingredients

- 10 Eggs (hard boiled)
- 4 T Soy Sauce
- 3 T Rice Wine
- 3 T Black Tea Leaves
- 1 T Sugar
- 1 Cinnamon Stick
- 3 Ginger Slices (smashed)
- 1/2 t Salt
- 3 Star Anise
- 2 Dried Orange Peels

Instructions

1. Place the eggs in a pot with enough cold water to cover. Bring the water to the boil, then reduce the heat to low and let the eggs simmer for 20 minutes, or until they are hard-boiled.
2. Drain the eggs and lightly tap the shells on a hard surface like the back of a spoon to crack them. Do not remove the shells. Place eggs into slow cooker.
3. Put the soy sauce, wine, sugar, tea, anise, cinnamon, salt, orange peels, and ginger in pot with 4 cups of water and heat until boiling. Boil mixture for 5 minutes and pour into slow cooker on top of the cooked eggs. Turn heat to high and cook for 3 hours or low for 6 hours. Turn off the heat and let the eggs sit in the tea mixture until cool enough to handle. Remove the shells and serve the

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eggs warm or cold, cut into wedges, with some of the cooking mixture on top.