

## Chinese Tea Eggs (Marble Eggs)

<http://userealbutter.com/2012/07/18/chinese-tea-eggs-recipe/>

*from Chef Chu's Distinctive Cuisine of China*

8 eggs  
2 quarts cold water  
3 tbsps loose black tea (or 3 tea bags)  
3 tbsps soy sauce  
2 tsps Chinese five spice  
2 whole star anise  
1 stalk green onion, tied in a knot  
1 thumb-size slice of ginger

Place the eggs in a medium saucepan and cover with cold water. Bring the water to a boil over high heat, then reduce to a simmer for 15 minutes. Drain off the hot water and rinse the eggs in cold water. When the eggs are cooled, crack the shells all around on a hard surface (counter top or use the flat of a heavy knife), but leave the shells on the eggs. Place the eggs back in the medium saucepan with the 2 quarts of cold water, black tea, soy sauce, Chinese five spice, star anise, green onion, and ginger. Bring the contents to a boil then reduce to a simmer. Let the eggs simmer for an hour. Remove the pan from the heat and let the eggs cool completely in the liquid. Peel the shells from the eggs and serve whole or sliced. Makes 8 eggs.