

Soy Sauce Eggs

<http://userealbutter.com/2009/03/13/chinese-soy-sauce-eggs-recipe/>

[soy sauce chicken broth](#)

6-12 eggs (as many as you like)

Make hard-boiled eggs. [Hard-boiled eggs: I usually place eggs in a pot, then fill the pot with cold water until the eggs are covered. Bring to boil over high heat. Boil for 3 minutes. Then cover the pot and turn off the heat. Let sit for 8 minutes. Drain the hot water and rinse with cold water for 30 seconds. Let cool.] When the eggs are cooled, peel the shell off of each egg. With a fork, poke each egg about 1/4 inch deep (or just to the yolk) about 12 times all around the egg. Just make sure the pokes are evenly distributed. Set the eggs in a pot with the soy sauce chicken broth (I usually toss the eggs into the pot as the soy sauce chicken is finishing cooking). Let simmer for 40 minutes. Cover and turn off heat. Let the eggs soak in the broth for another hour or until they are slightly lighter than desired color (they will darken a little when you remove them from the broth). Remove eggs from broth. Refrigerate. Serve as a cold cut or in Chinese noodle soups, etc.