

American Ginseng Marble Tea Eggs

April

Makes 6 servings

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| 6 | eggs |
| 3 | American ginseng tea bags |
| 1 | oolong tea bag or English breakfast tea bag |
| ¼ cup | soy sauce |
| ¼ cup | dark soy sauce |
| 2 tbsp | packed brown sugar |
| ½ tsp | Chinese five spice powder |

1. Place eggs in a medium saucepan; cover with cold water. Bring to a boil, reduce heat and simmer for 10 minutes. Cool eggs in a bowl of ice water and drain. Gently tap each egg all over with a spoon until hairline cracks form over the entire shell.
2. While eggs are cooking, bring remaining ingredients to a boil in a medium saucepan. Reduce heat to a gentle boil, cover, and cook for 10 minutes.
3. Place cooked eggs into soy sauce mixture, adding extra water, if necessary, to cover the eggs. Let eggs cool in the liquid, then refrigerate (still in the liquid) overnight or for up to 2 days. Peel eggs just before serving and place in a serving bowl.