

Stewed Egg Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

10 chicken eggs

Seasonings:

1 pot basic stewing broth

(pls. refer More Taiwanese Recipes below)

Method:

Cook eggs until done and remove shells, then cook in stewing broth over low heat for 15 minutes. Remove from heat and soak until the liquid begins to cool. Remove and serve. Eggs just removed from the refrigerator should sit at room temperature for some time before cooking, or they will break easily. Or they can be soaked in cold water to bring to room temperature more rapidly. Stir the eggs in stewing broth constantly, so that the flavor will be evenly absorbed.

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