

Taiwanese Tea Eggs Recipe

Ingredients:

6 eggs (do not remove shell)
1 tablespoon black tea leaves
4 star anise
2 slices cinnamon bark
5 cups water

Seasonings:

1 tablespoon soy sauce
½ teaspoon salt
1 teaspoon sugar

Method:

Put the eggs and water in a pot. Tie black tea leaves, star anise and cinnamon bark in a cheesecloth to form a pouch and add to eggs along with all seasonings. When the water boils, lower flame and simmer for about 30 minutes. When cook, let mixture sit for 10 minutes, discard the black tea leaves and spice pouch. Remove the eggs to plate and serve.

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