

Nicely Spiced Tea Eggs

1/4 cup brown sugar
3 tablespoons soy sauce
1/4 teaspoon nutmeg
1/4 teaspoon crushed red pepper
6-7 black peppercorns
2 strong black tea bags (or 4 regular)
1 orange flavored tea bag (or orange peel)
1 star anise
1 stick cinnamon or 1 teaspoon ground cinnamon (stick is preferable)
1 piece hibiscus flower dried (optional)
1 piece candied ginger or chunk fresh ginger
6-8 eggs

Directions:

Take a 2 quart pot or pot big enough to hold eggs and have them covered in the liquid marinade. Put all the ingredients except eggs in the pot, put in some cold water and swirl the mixture and then put in eggs and just cover with cold water. Do not put in more water than necessary since that will dilute the spices. Bring to the full boil and immediately cover pot tightly with lid and turn off fire. Let eggs sit for 15 minutes. Use a slotted spoon and remove the eggs and DO NOT discard the liquid. Rinse the eggs till cool and let liquid in pot sit off burner till cool. Gently crack eggs all about making little dents as though you were to peel them but do NOT peel them. Re-submerge them in liquid in pot and place in fridge for at least 6 hours or better overnight. Peel to discover the delightful marbled effect and serve on a pretty platter to showcase your tea eggs. Do not leave in liquid more than a day and a half. Remove, peel and discard liquid and they will keep (assuming they aren't all gone) about a week. Savory and flavorful they will be a hit.