

Chinese tea eggs or marbled eggs

Ingredients:

- 8 hard boiled eggs, shell intact (Please refer to [3 Easy Ways Of cooking Eggs – Hard Boiled Eggs](#))
- 2 tea bags (Tea bags you prefer, black tea is always being used)
- 2 teaspoons five spice powder
- 1 teaspoon white pepper powder
- 1 teaspoon salt
- 2 tablespoons light soy sauce
- 1 tablespoon dark soy sauce
- 2 tablespoons rice wine (Or white wine)
- 1 tablespoon brown sugar (Or white sugar or rock sugar)
- 4 cups water (Or water enough to cover all the eggs)

Steps:

- Use the back of a spoon, crack the shell of hard boiled eggs. Do not peel, let the shell remain with the eggs and not falling apart.
- In a pot, mix all ingredients and put the eggs into the pot gently. Make sure all eggs are submerge under liquid.
- Bring to a boil, turn to low heat, keep simmering for 25 minutes.
- Remove the pot from heat, let cool.
- Discard tea bags.
- Leave the eggs steep for 12 hours or more.
- You can let eggs steeping in the liquid and keep in fridge for 4 days.
- The longer you leave the eggs steep in the liquid, the stronger the flavor.
- Heat up the liquid with eggs if you prefer to serve the eggs warm.
- But it is nice to serve chilled or at room temperature too.