

Smoked Duck Eggs Recipe

Ingredients: Serves 4

6 duck's eggs

Seasonings:

2 tablespoons dark colored soy sauce

1 teaspoon salt

2 cups water

Ingredients for smoking:

2 tablespoons black tea leaves

3 tablespoons flour

3 tablespoons sugar

Method:

Remove eggs from refrigerator, bring them to room temperature. Put all eggs in a pot, add cold water and 1 teaspoon of salt in, turn to low heat right after it boils. Cook for 4 minutes to make soft-yolk eggs. Turn off the heat, soak for 3 minutes more. Rinse eggs to cold immediately. Shell the eggs, soak in mixed seasonings for at least 1 hour to color the eggs. Remove to a plate. Place a piece of aluminum foil on a wok, put ingredients for smoking on top, then place a rack in wok, put the plate on rack. Cover the lid. Turn on the heat to burn the smoking ingredients in order to get smokes. Smoke for 5 minutes. Turn off the heat, wait for 5 minutes more. Remove and let them cooled. Use a thread to cut smoked egg into halves, serve. Cook for less time (three minutes) if you are using chicken eggs.

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