

COOKING FRESH



ANCIENT CHINESE EGGS

These eggs look “ancient” due to the marbling effect and have a nice smoky note to them.

- 6 large eggs
- 2 cups prepared Lapsang Souchong tea, cooled
- 1 tsp. Lapsang Souchong tea leaves
- 1 Tbsp. sour cream
- 1 Tbsp. mayonnaise
- ½ tsp. salt
- 1 Tbsp. minced fresh parsley

Directions:

1. Hard boil the eggs (about 5 minutes).
2. Pour off the boiling water from the eggs and cover with cold water for one minute. Using the back of a spoon, crack the eggshells to make a veined pattern. Do not remove the shell. Place the hard-cooked eggs in the Lapsang Souchong tea infusion and allow them to sit for 4 to 6 hours or overnight.
3. Remove the eggshells and slice the eggs lengthwise. Carefully remove the yolks and put them in a small bowl. Pulverize the Lapsang Souchong tea leaves with an herb mill or mortar and pestle. Mix the sour cream, mayo, salt and pulverized tea leaves together with the yolks.
4. Fill the egg halves with the yolk mixture using a spoon, or pipe the mixture into the egg halves using a pastry bag and funnel. Garnish with minced parsley.

Recipe compliments of Souvia Tea, winner of the Scottsdale Chamber of Commerce Sterling Award for excellence, innovation and community involvement. www.souviatea.com

NOW IN SEASON

- Asparagus
- Beets
- Bok choy
- Cabbage
- Carrots
- Cauliflower
- Eggplant
- Fava beans
- Fennel
- Garlic (green, then mature)
- Grapefruit
- Green beans
- Greens: chard, collards, kale, mustard
- Lemons
- Microgreens
- Onions (green, then mature)
- Oranges (blood, Valencia)
- Peas
- Potatoes (new)
- Radishes
- Rutabaga
- Summer squash (baby)
- Turnips

