

## Easy Tea Eggs

### Equipment needed –

Kettle, large saucepan, measuring jug, measuring cups (1 cup, 1/3 cup), plastic containers, slotted spoons and 3 serving plates.

### Ingredients from the Garden –

- 28 fresh hard boiled eggs

### Ingredients from the Pantry –

- About 14 cups of boiling water
- 14 tea bags
- 2 1/3 cups of soy sauce

### What to do –

1. Fill the kettles and switch on. Carefully measure out 14 cups of boiling water and add to the large saucepan.
2. Add the teabags to the pot of boiling water.
3. Measure out 2 1/3 cups of soy sauce and add to the pot.
4. Carefully transfer the liquid into the plastic containers.
5. Peel the hard-boiled eggs and place in the liquid. Make sure the eggs are completely immersed in the liquid. Place in the fridge for at least an hour to marinate.
6. Remove the eggs with a slotted spoon and arrange on 3 serving platters to serve.

### Serves –

- 28 students.