

# Red Cooked Eggs

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## **Ingredients**

1 Prepared Onion  
2 1/2 C. Flour  
2 tsp McCormick Seasoned Salt  
1/2 tsp. Coarsely Ground Pepper  
1/4 tsp. Garlic Powder  
1 C. Butter Milk  
6 Eggs  
1/4 c Brown sugar  
1/2 c Dark soy sauce  
1/2 c Chicken broth  
1 tsp. Sesame oil  
Hoisin sauce  
Oyster sauce

## **Directions**

In a pot, cover the eggs with cold water; bring to a boil, then simmer 15 minutes. Remove from heat, cool the eggs under cold running water, and shell them.

In a pan, combine the brown sugar, soy sauce, chicken broth, and sesame oil. Heat the mixture, stirring to dissolve the brown sugar. Add the eggs. Simmer, covered for 1 hour. The liquid should cover the eggs, but if it does not, baste frequently.

Turn off the heat and let the eggs stand in the another hour, turning them from time to time, to ensure even coloring.

Serve cut into halves or quarters, with dipping sauce.

Makes 6 to 8 appetizer servings.

DIPPING SAUCE: In bowl, combine equal parts of the hoisin sauce and oyster sauce.