

Bedeviled Ravens Eggs

Time to make: 25 hours (1 hour active)

Makes 12

Ingredients

For Eggs

6 eggs

4 cups water

¼ cup soya sauce

1 garlic clove

1 bay leaf

8 peppercorns

1 tea bag

For Filling

1 beet, peeled

¼ cup sundried tomatoes

1 jarred roasted red pepper

1 garlic clove

6-8 tsp mayo (adjust to desired color)

Instructions

- 1) Place eggs in a pot of cold water so they are completely covered. Bring the pot to a boil. Cover. Remove from heat and allow to sit for 10-12 minutes.
- 2) Drain eggs and run under cool water. Set aside.
- 3) In another medium pot add 4 cups water, soya sauce, whole garlic clove, bay leaf and peppercorns. Bring to a boil. Remove from heat. Add tea bag and allow to steep for 10-12 minutes. Remove tea bag.
- 4) Take eggs and carefully using the back of a spoon crack the shell. Be gentle as you do not want to break the outer barrier of the egg. Tap around the shell until covered in small cracks. This will be the design that appears on the egg.
- 5) Place soy mixture into a container with a lid. Add eggs to the mixture. Cover and place in the fridge for 12-24 hours. The longer you leave them the greater the effect on the eggs will be.
- 6) Next day, remove the eggs from the mixture and carefully peel away the shell. Do this gently or you may peel away the outer layer with the design. Peeling under running water will make this easier. *(Note: If you don't care about the design and just want the flavor, peel the eggs after step 2 and skip step 4. The eggs will come out a solid brown color but still be delicious!)*
- 7) Once peeled carefully cut the eggs in half. Scoop out the cooked yolks into a dish and set aside.
- 8) Cook the beet or use a left-over cooked beet. How does not matter but you need to be able to pierce it with a fork.
- 9) Add beet, sundried tomato, red pepper and garlic to a food processor. Pulse until fully blended.
- 10) Add beet mixture in with the yolk and blend.
- 11) Start adding mayo into the beet/yolk mixture until your desired color is achieved. I find it's about 6-7 tsp depending on the size of the eggs.

- 12) Pipe or scoop the beet mixture back into your egg white halves.
- 13) Pour yourself a glass of wine and admire your work.
- 14) Enjoy your ghoulish treat!!