**TEA EGGS**

Place in a pan: 6 eggs

Add cold water to cover. Bring to a boil. Reduce heat and simmer eggs gently for 7 minutes, stirring constantly for the first 4 minutes so that yolks will be centered in eggs.

Cool eggs under running water. Dry with a kitchen towel. Roll carefully on a hard surface to crack the shell all over.

Bring to a boil in a saucepan: 2 C water

Stir in: 3 tbsp black tea

 3 tbsp Chinese dark soy sauce

 2 tsp five spice powder or whole star anise

Add eggs. Cover & simmer gently for 45 minutes, checking now & then to be sure eggs are completely covered with liquid.

Remove from heat. Cool at least two hours. Remove shells before serving to reveal lovely marbled pattern.

**SALMON/BREAD SALAD** (Yields 4 generous servings)

Combine in a large bowl: 5-oz can salmon, drained & flaked

 1 tbsp capers, chopped

 ¼ cup pitted Kalamata olives, sliced

 1 tbsp minced fresh chives or scallions

 2 tbsp minced fresh parsley

 2 radishes, thinly sliced

 6 large basil leaves, cut in thin strips

 ½ medium tomato, chopped

Slice: 1-lb loaf firm day-old bread (like ciabatta)\*

Run pieces of bread under warm tap water. Squeeze out excess water. Crumble bread into salmon mixture.

Add to bowl: 4 large hard-boiled eggs, peeled and chopped

Whisk together: 3 tbsp olive oil

 1 tbsp mayonnaise

 1 tbsp lemon juice

 1 tbsp red wine vinegar

 ¼ tsp salt

 1/8 tsp ground pepper

Pour over bread/salmon mixture and toss gently. Set aside at room temperature for 30 minutes. Toss again and serve.

*\* Note: choice of bread is important here! You must have a firm bread that will not turn to mush when you wet it.*

(Revised) recipe from Golson: *The Farmstead Egg Guide & Cookbook*

**AVGOLEMONO** (6 servings) -- Golson: *The Farmstead Egg Guide & Cookbook*

Bring to a boil in a 4-quart saucepan: 6 cups homemade chicken broth (Or, best-quality store-bought you can find)

Add: 1 cup Orzo or riso pasta

Cover and simmer on low heat for 12 minutes, until pasta is cooked. Remove from heat.

Beat in a medium bowl until frothy: 4 large eggs

Add: ¼ cup lemon juice

Continue beating until foamy. Beat 1 cup of the hot broth into the egg mixture, then pour the egg & broth mixture into the rest of the broth, beating continuously until foamy.

Add salt & pepper to taste. Serve immediately, garnished with minced fresh mint and/or sage, if desired.

**MICROWAVE LEMON CURD** -- From Kafka: *Microwave Gourmet*

Place in a 4-cup glass measure: ¼ lb. unsalted butter

 ½ C sugar

 4 tbsp fresh lemon juice

 Grated zest of one lemon

Cover tightly with microwave plastic wrap. Cook at 100% for four minutes. Uncover and stir well.

Whisk: 3 eggs

Whisk about ¼ C of lemon mixture into eggs. Whisking constantly, pour egg mixture into remaining lemon mixture. Cook at 100% two minutes more.

Remove from oven and immediately pour into workbowl of food processor. Process 30 seconds, until smooth. Cool before serving.

**PAVLOVA WITH LEMON CURD WHIPPED CREAM** (Serves 8) -- Golson: *The Farmstead Egg Guide & Cookbook*

Beat on high speed until foamy: ½ cup egg whites (about 6 whites)

Beat in: ½ tsp Cream of Tartar

Beat in: 2/3 cup granulated sugar

Continue beating until the mixture is thick and glossy, and holds a peak when the beater is lifted out.

Spread the meringue on a piece of parchment paper in a 12” circle, making the outside edge a bit higher (you can use a pastry bag for this step if you like).

Bake in a preheated 250° oven for 1 – 1 ½ hours, until dry. Turn off the oven, crack the door open, and let the meringue continue to dry for another hour. When done, the meringue will sound hollow when tapped, and it will easily peel off the parchment. Peel off the parchment and place the meringue on a serving dish.

Beat until stiff: 1 cup heavy cream

Using a rubber spatula, gently fold in: 1 cup lemon curd

Spread the cream mixture inside the meringue shell.

Arrange on top of the cream: 1 cup mixed fruit

Serve immediately.