



Ginger Star Anise Soy Sauce Braise

INGREDIENTS

Braising Liquid

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| 2 cinnamon | 4 cloves of garlic, pressed |
| 3 star anise | 1 ½ cups of water |
| 3 cloves | 1 ½ cups of chicken or mushroom stock |
| 3 bay leaves | 1 teaspoon dark soy sauce |
| 2- 3 dried chilies (optional) | 2 tablespoons light soy sauce |
| 1 piece of orange peel (optional) | 2 teaspoons brown sugar |
| 6 scallions, chopped into 2-inch sections | |

Other

- 6 hard-boiled eggs
- 8 blocks of roasted tofu or firm tofu blocks
- Seaweed, as needed

STEPS

1. Combine all the braising liquid ingredients in a pot. Bring everything up to a boil, then simmer for 10 minutes. Taste and adjust the seasoning as needed.
2. Add the eggs, tofu, and seaweed to the pot and simmer for 15 minutes. Then turn off the heat and allow the ingredients to marinate for at least 6 hours, preferably overnight. Serve cold or reheat and serve warm.
3. The braising liquid can be reserved, frozen, and used as needed.