



Passover Eggs (Sephardic tradition)

This recipe was handed down for generations in my husband's family; they were Sephardic Jews originally from Spain and later fled to Bulgaria during the Spanish Inquisition. Despite the long cooking time, these eggs turn out creamy and light...they'll soon be your family tradition! A special thanks to my mother-in-law, Elena Alcalay, who learned to make these from her mother-in-law, Serena Alcalay. Happy Passover!

Active Time: 10 minutes

Total Cooking Time: 8 to 10 hours

Serves: Makes 12 eggs

Ingredients:

1 dozen raw eggs (brown or white, the brown will give you an even darker brown color finish)

4 to 6 large yellow onions, using the skins only (just the brown part of the outside)

2 tablespoons vinegar (white wine vinegar is fine)

4 tablespoons instant coffee

1-tablespoon cinnamon

18 to 20 cups of water (in a large pot) to start

1-teaspoon oil (grape seed, olive or any vegetable oil are fine)

1. Fill large pot of cold water (18 to 20 cups).
2. Carefully place eggs in the pot (they'll sink to the bottom) **Note, if they float to the top, the eggs have expired, so compost them!).
3. Turn on burner to medium heat.
4. Add Vinegar, Cinnamon and Coffee to the water.
5. Gently stir in the ingredients without disrupting the eggs.
6. Peel the brown skin off the onion (using a knife and your hands) **Note, only use the brown outside skin of the onion, save the remaining white part of the onion for something else!
7. Place onionskins in the water, and gently push them down. Eventually they'll sink in the water.
8. As soon as the water begins to boil, turn down the heat to simmer.
9. Continue to simmer for 7 to 10 hours. Check on eggs every hour.
10. The water will evaporate over time (even on simmer). Make sure the eggs are always fully covered with water by at least 3 to 4 inches above the eggs. You may need to add water several times throughout the cooking time. When you do, make sure it is boiling water (otherwise a temperature variation may crack your egg shells).
11. After cooking time is up, turn off the heat and gently (with tongs or a wooden spoon), lift eggs out of the water and place on a plate of several paper towels as a cushion. Wait for eggs to cool.
12. Once cool, dip a paper towel in oil (I like grape seed) then carefully hold the egg in the palm of your hand and gently rub the oil on the egg. Polish each egg with oil, until they all have a nice shine and deep brown color. Eggs will keep in the refrigerator for one week.

******Additional note: Nearly EVERY Hollie's Homegrown Seasoning salt can be used for this recipe, so feel free to try them ALL!!**