

Egyptian Hamine Eggs

(Slow, long-cooked eggs)

Eggs were eaten in great quantity in ancient Egypt. This dish can be serve as an appetizer by itself or added to the *ful medames*.

Ingredients

6 eggs

3 to 6 large onion skins

water

Utensils

large cookpot **or** crockpot

knife and cutting board

slotted spoon

serving bowl

Remove the skins from the onions. Place the unbroken eggs, onion skins, and enough water to cover the eggs in a large cookpot. Place the cookpot on the stove and cook on low for at least 6 hours. Alternatively, place all the ingredients in a crockpot and cook on the lowest setting for at least 6 hours. Using a slotted spoon, remove the eggs from the water and place them in the serving bowl. Serve hot or cold. The eggs can be made in advance of the meal.