INGREDIENTS

Braising Liquid
2 cinnamon
3 star anise
3 cloves
3 bay leaves
2-3 dried chilies (optional)
1 piece of orange peel (optional)
6 scallions, chopped into 2-inch sections

4 cloves of garlic, pressed
1 ½ cups of water
1 ½ cups of chicken or mushroom stock
1 teaspoon dark soy sauce
2 tablespoons light soy sauce
2 teaspoons brown sugar

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.