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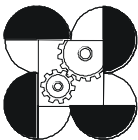
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# **SALTED EGGS**



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# **SALTED EGGS**

## **INTRODUCTION**

Chicken and duck eggs occur in abundance in the Philippines during the dry season of December to May. During this period, there is a surplus particularly in areas isolated from populous or urban points due to lack of an organized marketing system for easy and fast collection and transport of eggs. These variations in supply, which are reflected in the price of eggs, are minimized by the preservation of eggs for future use.

## **SALTING EGGS IN BRINE**

### **RAW MATERIALS**

eggs (chicken or duck)  
salt



### **UTENSILS**

wide mouthed-glass jar  
measuring cups  
cheesecloth

### **PROCEDURE**

1. Wash eggs very well, set aside in a basket or strainer to dry.
2. Wash, clean and dry wide mouth container.
3. Carefully pack eggs (12 eggs). Be sure none of the eggs crack or break.
4. Pour cool, previously boiled saturated brine over packed eggs.
5. Push down eggs with a plate or cup to keep them from floating or use a sealed plastic bag filled with brine.
6. Cover mouth of jar with clean paper or cheesecloth.
7. Test one egg after 12 days by cooking below boiling point for 15 minutes.
8. If not salty enough for your taste, keep in the solution a week longer.

## **SALTING EGGS IN CLAY**

### **RAW MATERIALS**

eggs (chicken or duck)

clay (termite house)

salt

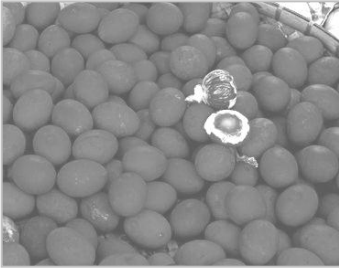
### **UTENSILS**

measuring cups

*palayok*

### **PROCEDURE**

1. Mix 12 cups of clay and 4 cups of salt, adding water gradually until well slurry thick in texture.
2. Apply a portion of this mixture at the base of a clay pot or *palayok*.
3. Coat eggs with the mixture.
4. Arrange in layers and allow 2.5-5.0 cm in between to prevent breakage.
5. Cover with extra mixture and store.
6. Test one egg after 15 days by cooking below boiling point for 15 minutes. If not salty enough, extend storage period.



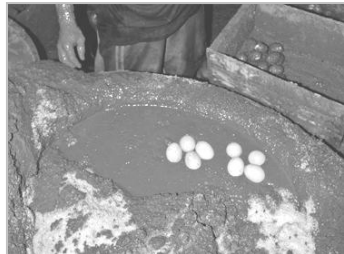
**Red salted eggs**



**Uncolored salted eggs**



**Equipment salted egg**



**Salted egg in clay**