

What is the strangest thing you've ever eaten?

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BLOG: **Bucket List Journey**



While taking a Thai cooking class, we made a stop by Chiang Mai's Somphet Market to purchase ingredients for our dishes. And while perusing the colorful aisles, something pastel pink caught my attention. A century egg, also known as a **thousand year old egg**, is an Asian tradition in which an egg is preserved for several weeks or months using a process that combines **clay, ash, salt, quicklime and rice hulls**.

The egg smelled like ammonia and boasted a moldy green color, so there weren't many takers when asked if anybody wanted to try it. Except me. And I don't even like normal, fresh eggs. Surprisingly, and thankfully, the egg didn't taste like it smelled. It tasted like a warm, slightly old hard-boiled egg with a gooey center. But, I made sure to make the most sour of faces when I bit into it just so everyone watching would be a bit more grossed out.