

Pickled Eggs

RECIPES

Each of these recipes uses 12 peeled, hard-cooked eggs. The directions for each recipe are to bring all the ingredients except the eggs to a boil, reduce the heat and simmer for 5 minutes. Pack no more than one dozen peeled, hard-cooked eggs loosely into a warm, pre-sterilized quart jar (or other similar size container which can be closed tightly). There needs to be plenty of pickling solution, and enough to completely cover the eggs. Pour the hot pickling solution over the eggs in the jar, cover, and refrigerate immediately.

RED BEET EGGS

1 cup red beet juice (from canned beets)
1½ cups cider vinegar
1 teaspoon brown sugar
a few canned whole tiny red beets (or several slices of beets can be used)

SWEET AND SOUR EGGS

1½ cups pasteurized apple cider
½ cup cider vinegar
1 package (about 12 oz.) red cinnamon candy
1 tablespoon mixed pickling spice
2 tablespoons salt
1 teaspoon garlic salt

DARK AND SPICY EGGS

1½ cups cider vinegar
½ cup water
1 tablespoon dark brown sugar
2 teaspoons granulated sugar
1 teaspoon mixed pickling spice
¼ teaspoon liquid smoke or hickory smoke salt
2 teaspoons salt

CIDERED EGGS

1½ cups pasteurized sweet apple cider or apple juice
½ cup white vinegar
6 thin slices of onion
1½ teaspoons salt
1 teaspoon whole pickling spice
1 peeled garlic clove

DILLED EGGS

1½ cups white vinegar
1 cup water
¾ teaspoon dill weed

¼ teaspoon white pepper
3 teaspoons salt
¼ teaspoon mustard seed
½ teaspoon onion juice or minced onion
½ teaspoon minced garlic or 1 peeled garlic clove

PINEAPPLE PICKLED EGGS

1 can (12 oz.) unsweetened pineapple juice*
1½ cups white vinegar
2 medium onions, peeled and sliced
¼ cup sugar
1 teaspoon salt
1 teaspoon whole pickling spice
*If sweetened pineapple juice is used, omit sugar