**PICKLED EGG NOTES**

These recipes came from 6 or 8 sources and vary somewhat. These general tips seem to apply to all recipes. All ingredients can be modified to taste. Beets can be added for color. Carrots can be added also. As a substitute for Tabasco or jalapenos, peppercorns can be used. You can really use any color peppercorns, but using white gives the eggs a better appearance. A small amount of turmeric give the eggs a golden color. When salt is called for, use kosher salt – NOT iodized salt.

Use only sterilized glass jars – NO Plastic.

Boiling the vinegar solution allows the spices to blend. One recipe calls for 1 to 2 hours of boiling, most call for 15 to 20 minutes. The curing time (before eating) seems to vary in most recipes.

Storage: Most cooks agree that the shelf life is about 1 month provided the jar is shaken every day or so.

**PICKLED EGG RECIPES**

**B&B’s Pickled Egg Recipe**

**Ingredients:**
- 2 dozen hard boiled eggs (peeled)
- 4 cups vinegar
- 1 jar or can jalapenos
- 1 onion
- 1 cup water
- 1 tablespoon tabasco
- 1 tablespoon salt

**Directions:**
Bring ingredients to a boil. In sealable jar pour over peeled eggs. Let sit for 3 days to 3 months. Shake once a day while chanting “Ya eggs are great, eh?”. Serve with salt, pepper, Tabasco, and a beer...(doesn’t have to be a Gilt Edge)

**Jim’s Pickled Egg Recipe**

**Ingredients:**
- 3 dozen hard boiled eggs
- 3 cups white vinegar
- 1 white onion, sliced
- 4-5 cloves of garlic
- 2-3 tablespoons of salt
- 5-6 dashes of pepper
- 2-3 dashes of tabasco sauce, or better, Spontaneous Combustion (spicier)
- 2-3 tablespoons of crushed mustard seed
- 2-3 tablespoons of curry powder
- 15 jalepeno peppers, sliced
- 5 jalepeno peppers, whole
- 10-15 habenero peppers, sliced (optional - makes the eggs fairly spicey)
- 3-4 tablespoons of crushed red pepper
- 5-6 peppercorns
- 1-2 gallon jar, to pickle the eggs in
- Pretty much anything else that sounds good (carrots, pig’s feet, etc.)
- Food Coloring, to make the eggs even more Appealing (optional)
The first thing you want to do is to hard boil the eggs (look in a recipe book if you don't know how to do this, or do what I did, and call your grandmother for instructions). Remove the shells from the eggs, and set the eggs aside. In a large pan, bring the vinegar to a slow boil. Place all of the ingredients, except for the eggs (and whatever else you want to pickle, such as carrots) and sliced jalapenos, into the boiling vinegar. Your going to want to cover the boiling vinegar combo, so that the vinegar fumes do not escape too much into the air (I almost was killed by my roommates two years ago for boiling vinegar uncovered at a high rate). Let the vinegar boil for 1-2 hours, to cook all of the flavor out of the spices. Place the eggs into the jar, and pour the vinegar combo into the jar over the eggs and jalapenos. I recently started straining the onions, garlic etc. from the brine to give an overall better appearance. Fill the rest of the jar with hot tap water until all of the eggs are covered. Seal the jar tightly. Shake every other day or so. After 2 weeks or so, enjoy.

To serve the pickled eggs, just use a slotted ladle to fish an egg out of the pickling mixture, and hit it with a dash of tabasco and/or salt. Enjoy.

Ruprick's BoatHouse Pickled Egg Recipe

Ingredients:
- 3 Dozen Hard Boiled Eggs
- 2 cups White Vinegar
- 16 ounces Sliced Jalapeno's and Juice (canned is easiest)
- 1 cup Water
- 12 oz MacIlheney Tobasco sauce

Directions:
Boil the water, vinegar, and jalepeno's for about 20min and then add the tobasco sauce to it. Layer the eggs and the peppers in the big GLASS jar (the size restaraunts get their pickles etc.. in) and then pour the liquid over the top, filling any extra space with 50/50 water/vinegar. Top off and let stew for 2-3 weeks - any longer and they start to get rubbery.
Warning, these are VERY VERY HOT and need lots of cheap beer to wash them down.

Brad & Kelly's Pickled Eggs - a work in progress

Ingredients:
- 1 gallon glass jar
- 2 dozen hard boiled eggs (peeled if you like them that way better)
- 4 cups white vinegar
- 1/4 cup vegetable oil
- 1 jar (15 oz ?) sliced HOT jalepenos (juice and all)
- 1/2 jar (about 6 oz.) HOT chilli peppers (juice and all)
- 1 medium size onion (chopped, not too fine though)
- 3 tbl HOT habenero tabasco sauce
- 2 tbl salt
- 1 tbl onion salt
- 1 tbl garlic salt
- 1 tbl crushed red pepper
- 1 tbl ginger
- 1 tbl crushed garlic (2 cloves)

note: getting exact amounts is not necessary. just put some of everything in!

Directions:
Bring all ingredients (except eggs) to a boil. Boil for 10 or 15 minutes. While brine is boiling enjoy the smell (and a beer). Put eggs in jar. Pour brine over eggs. Put in fridge for 5 to 7 days. Serve eggs in cup
cake papers with slices of the jalepeno and onion from the brine and tabasco sauce. Don't forget the cheap beer.

**Garlic Pickled Eggs**

**Ingredients**
- 12 eggs
- 1 onion, sliced into rings
- 1 cup distilled white vinegar
- 1 cup water (or beet juice)
- 1/4 cup white sugar
- 10 cloves garlic, peeled

**Directions**
1. Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.
2. Place the eggs in a 1 quart jar with the onion rings.
3. In a medium saucepan, bring to a boil the vinegar, water, sugar and garlic. Remove from heat and allow to cool approximately 15 minutes.
4. Pour the vinegar mixture over the eggs and cover. Refrigerate 1 week before serving.

**Pickled Eggs II**

**Ingredients**
- 12 extra large eggs
- 1 1/2 cups distilled white vinegar
- 1 1/2 cups water
- 1 tablespoon pickling spice
- 1 clove garlic, crushed
- 1 bay leaf

**Directions**
1. Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.
2. In a medium saucepan over medium heat, mix together the vinegar, water and pickling spice. Bring to a boil and mix in the garlic and bay leaf. Remove from heat.
3. Transfer the eggs to sterile containers. Fill the containers with the hot vinegar mixture, seal and refrigerate 8 to 10 days before serving.

**Quebec Pickled Eggs**

**Ingredients**
- 12 eggs
- 12 whole cloves
- 2 slices fresh ginger root
- 1 teaspoon black peppercorns
- 1 bay leaf
- 2 cups distilled white vinegar
- 1/2 cup water
- 2 teaspoons salt

**Directions**
1. Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately
remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.
2. In a cheesecloth, loosely wrap cloves, ginger root, black peppercorns and bay leaf. Place in a medium saucepan with distilled white vinegar, water and salt. Bring to a boil and continue boiling 10 minutes. Discard wrapped spices.
3. Place eggs in sterile containers. Cover with the hot vinegar mixture. Seal containers. Chill in the refrigerator at least 2 days before serving.

Sweet Pickled Eggs

Ingredients
12 eggs
1 large onion, sliced into rings
2 cups white wine vinegar
2 cups water
1/2 cup white sugar
1 teaspoon salt
1 tablespoon pickling spice, wrapped in cheesecloth

Directions
2. Prepare the brine in a saucepan by combining the vinegar, water, sugar and salt. Stir over medium heat until sugar is dissolved.
3. Layer the eggs (whole) and onion rings in a sterilized 2 quart jar to within 1 inch of the top.
4. Add pickling spice to brine. Swirl bag around for 30 seconds. Remove bag. Pour brine over eggs to fill jar with 1/4 inch from top. Seal with a sterilized lid. Store in the refrigerator for 1 to 2 weeks before serving. Serve chilled

5-Star Pickled Eggs with Jalapenos, Habaneros and Tabasco

From: Ultra-Violet's Pickled Egg Cookbook
by Violet S. Clayton, Carl T. Shepherd
(Rexdale Publishing; December 2000; ISBN: 0967566746; Spiral-bound)
Cookbook Heaven @ recipelink.com

- 3 dozen hard-boiled eggs (peeled)
- 1 quart Heinz Distilled White Vinegar
- 1 onion (sliced)
- 1 tablespoon mustard seed
- 1 tablespoon dill seed
- 1 tablespoon red pepper seed
- 1 tablespoon black pepper or peppercorns
- 6 cloves of fresh garlic
- 1 jar (16 oz.) jalepeno peppers with juice
- 1 jar (16 oz.) habanero peppers with juice
- 10 dashes Tabasco sauce

1. Place all the ingredients except the hard-boiled eggs in a covered pot and boil for 15 minutes.
2. Place the hard-boiled eggs in a glass jar and cover them with hot pickling mixture until the eggs are completely covered. If there is not enough vinegar, you may add some hot water to the vinegar solution.
3. Marinade the eggs in this solution, in the refrigerator, for 7 days before serving. The longer they marinate, the more robust the flavor!
Pickled Eggs

12 hard boiled eggs, peeled
1 T kosher salt
1 1/2 C cider vinegar
1/2 C water
1 1/2 tsp. sugar
1 tsp. white peppercorns, crushed
1/2 tsp. crushed allspice
1/2 tsp. ground turmeric
1/4 tsp. celery seeds
2 shallots, thinly sliced

Makes 1 Dozen Pickled Eggs
Take a fork and gently pierce each egg through the white to the yolk about 6 times, but leaving the whole egg intact. Pack the eggs into a clean 1 quart jar.
Combine the remaining ingredients in a non-reactive saucepan and bring to a boil. Reduce heat, cover and simmer for about 15 minutes. Let liquid cool for about 10-15 minutes.
Pour liquid over eggs in jar, tightly cap jar and refrigerate. It will take about a week for the eggs to absorb the flavorings and they will keep, refrigerated, for several weeks.

PICKLED EGGS

24 ea Fresh eggs
6 c Cider vinegar
2 tb Peppercorns
1 tb Whole allspice
1/2 tb Mace
1/2 tb Coriander seeds
1/2 tb Cardamon seeds
1/2 tb Cloves
10 ea Small hot red peppers
3 tb Sugar

Cook eggs in simmering water for 15 minutes. Place eggs in cold water, remove shells and pack into sterilized jars; in a kettle combine vinegar, spices and sugar. Bring to boil, reduce heat and simmer for 5 minutes. Pour hot liquid over hardboiled eggs. Place lid on jar and store in refrigerator when cooled. Use within a month.