

Easy Pickled Eggs



Rainy River
HOMESTEADERS!

Delicious



48



3 Days

INGREDIENTS

Eggs (approx. 4 dozen for 4 quart jars)

4 cups white vinegar

1 ½ cups water

1 ½ teaspoons sea salt

1 tablespoon pickling spice

¼ teaspoon crushed red pepper flakes (per jar)

1 clove garlic (per jar)

Onion slices (optional)

Chopped jalapeno (optional)

Whole bay leaves (1 per jar)

DIRECTIONS

Sterilize Jars and Lids:

Sterilize jars and lids. Keep extra jars handy in various sizes.

Hard Boil Eggs:

Use an Instant Pot: steam for 5 minutes, natural pressure release for 5 minutes, then ice bath for 5 minutes.

Alternatively, boil in a pot of water.

Peel the eggs once cooked.

Prepare Brine:

Combine vinegar, water, sea salt, and pickling spice in a pot.

Bring to a boil, then simmer for 5 minutes.

Allow the brine to cool slightly.

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DIRECTIONS

Fill Jars:

Place $\frac{1}{4}$ teaspoon of crushed red pepper flakes and 1 clove of garlic at the bottom of each jar.

Layer eggs in jars, optionally adding onion slices and/or chopped jalapeno.

Top with a whole bay leaf.

Pour brine over the eggs until they are fully covered.

Refrigerate:

Let jars cool on counter.

Store in the refrigerator.

Wait at least 3 days before consuming. Best flavor develops after a week or more.

