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Pickled Eggs II

I made these when I had my bar, and they were always a big hit. I made them in large batches because of the standing time, but have scaled the recipe for home use. Extra large eggs are boiled, then pickled in a simple brine solution. For a variation, add dry minced onion flakes, crushed red pepper or hot sauce to the brine. Prep Time: approx. 15 Minutes. Cook Time: approx. 15 Minutes. Ready in: approx. 191 Hours 40 Minutes. Makes 12 eggs (12 servings). Printed from **Allrecipes**, Submitted by **Rayna Jordan**

12 extra large eggs	1 tablespoon pickling spice
1 1/2 cups distilled white vinegar	1 clove garlic, crushed
1 1/2 cups water	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.