



## PICKLED SPICED EGGS

**Simple to make and delicious to eat!**

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### INGREDIENTS:

*16 Hard cooked eggs, cooled and shelled*  
*1 qt White distilled vinegar*  
*4 Dried red chile peppers, seeded*  
*1 tbl Mixed pickling spices*  
*1 tsp EACH, black peppercorns, salt, and mustard seeds*

Pack eggs in 2 quart jars. Combine vinegar, peppers, pickling spices, peppercorns, salt and mustard seeds in a saucepan, bring to a boil and simmer uncovered for 15 minutes. Pour over eggs, seal, and let cool and chill. Refrigerate for 2 days before using to allow flavors to permeate the eggs..

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