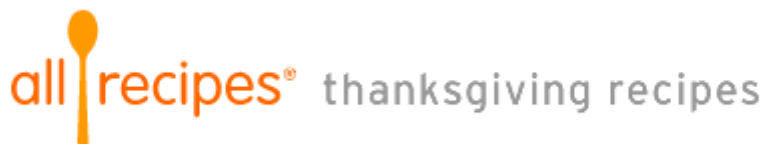


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Sweet Pickled Eggs

Simple and easy to prepare. These will keep in the refrigerator for up to six months. Delicious with cold cuts, crusty bread and assorted cheeses. Makes 12 servings.

Printed from **Allrecipes**, Submitted by **Tracy Mulder**

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

Directions

- 1 Cover eggs with water in a large pot. Cover with lid. Bring to a boil over medium-high heat. Boil gently for 10 minutes. Drain. Run cold water over eggs until they are cold. Shell eggs.
- 2 Prepare the brine in a sauce pan 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.