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## Pickled Eggs

Enjoy these pickled eggs with a rosy complexion courtesy of beet juice. Prep Time: approx. 10 Minutes. Ready in: approx. 168 Hours 10 Minutes. Makes 12 eggs (12 servings).  
Printed from **Allrecipes**, Submitted by **Wendy**

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1 (15 ounce) can pickled beets, juice only	1 bay leaf
1 cup white vinegar	1 teaspoon pickling spice
2 1/2 cups water	1/2 teaspoon salt
1/2 cup red wine	12 hard boiled eggs, shells removed
1 clove garlic, chopped	1 onion, chopped

### Directions

- 1 Drain pickled beets and reserve 1 cup of the juice. Place beet juice, vinegar, water and wine in a large non-reactive glass bowl or jar.
- 2 Add garlic, bay leaf, pickling spices, and salt. Mix well. Add eggs and onion rings. Cover tightly, refrigerate for one week before eating.