

Pickled Eggs

Alyce Desroches

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 cups white vinegar
2 tablespoons sugar
1 teaspoon salt
1 large onion, thinly sliced
1 teaspoon pickling spices
12 to 18 hard-boiled eggs,
peeled*

Combine the vinegar, sugar, salt, onion and pickling spices in a saucepan. Bring to a boil. Simmer for 5 minutes.

Place the hard-boiled eggs in a large jar. Pour the hot brine over the eggs. Seal tightly. Allow to cool slightly.

Place the jar into the refrigerator. Keep refrigerated for at least two days before using.

(If you should want to make a larger batch of eggs, be sure to increase the amount of the brine because the brine should cover over the top of the eggs. You might have to make a double recipe of brine.)

Per Serving (excluding unknown items): 1136 Calories; 64g Fat (49.5% calories from fat); 77g Protein; 70g Carbohydrate; 2g Dietary Fiber; 2544mg Cholesterol; 2884mg Sodium. Exchanges: 11 Lean Meat; 1 1/2 Vegetable; 6 Fat; 3 1/2 Other Carbohydrates.