



## Pickled Eggs



YIELD: 16 EGGS    PREP: 20 MIN    PROCESS: 10 MIN

### Ingredients

- 16 Fresh Eggs
- 2 Tbsp. Whole Peppercorns
- 2 Tbsp. Whole Allspice
- 2 Tbsp. Ground Ginger
- 4 c. White Vinegar
- 2 Tbsp. Sugar

### Directions

1. Cook the eggs in gently boiling water for 15 minutes. Then remove to cold water. Remove the shells and pack into sterilized jars.
2. In a saucepan combine the vinegar, sugar and spices and bring to a boil. Reduce heat and boil gently for 5 minutes.
3. Pour the hot liquid over the hard-cooked eggs and cover.
4. Store in the refrigerator and use within a month.