



PICKLED EGGS

1. Using enough vinegar to completely cover the eggs in the container, add, to vinegar, if desired white pepper, allspice, and root ginger. Bring the vinegar and spices, if used, to a gentle boil. Let the vinegar cool to room temperature.
2. Cook eggs until very hard-boiled. Gently place in cool water and cool until shells can be easily removed.
3. Pack whole shelled eggs in a wide-mouthed jar, adding (if desired) a tablespoon of white and black mixed mustard seed, garlic, horseradish, white cloves, and a small amount of allspice. Slice two or three green peppers and add in small quantities.
4. Pour the cooled vinegar over the eggs. Place a lid on the egg/vinegar mixture and store in the refrigerator. They will be ready for use in 8-10 days.
5. For longer storage, you can process the eggs in a water bath canner: Note that processing will make eggs somewhat rubbery. Pack hard cooked, shelled eggs in clean, wide mouth canning jar. Cover the eggs with the prepared vinegar/spice solution as directed above. Leave 1/2" headspace. Treat canning lids as directed on the label. Place hot lids and ring bands on the prepared jars. Screw the lids hand tight. Do not force to tighten. Process in a water bath canner for 25 minutes after the water comes to a gentle boil.
6. Remove the jars and let cool for 24 hours at room temperature. If jars do not seal, they should be stored in the refrigerator. Note: Eggs that are refrigerated after cooking and before packing will be somewhat rubbery.



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