

Pickled Eggs

10 hard boiled eggs. Peel and pack in jar with sliced onions.

Make brine of:

1 c water,

½ c sugar,

½ c vinegar,

1 tsp salt,

pickling spice, and red chili.

Bring to boil. Cool and pour over eggs. Let set 2 days before eating.

Note: pickling spice is 12 allspice berries and 2 bay leaves.

Exactly 2 batches does the 2 quart jar that I like to use.