



Christmas Pickled Eggs

Servings: 12

Ingredients

- 12 hardboiled eggs, peeled

Pickling Solution

- 1 1/2 cups apple cider
- 1/2 cup cider vinegar
- 1 package (about 12 ounces) red cinnamon candy
- 1 TBS mixed pickling spice
- 2 tsp salt
- 1 tsp garlic salt

Directions

- Combine the pickling solution ingredients, heat to near boiling and simmer for 5 minutes
- Pack the eggs into a quart jar or other suitable container that can be sealed tightly
- Pour the pickling solution over the eggs and seal tightly
- Store in the refrigerator to season
- For small eggs, season at least a week. Larger eggs, 2-4 weeks
- Serve sliced, as appetizers

Submitted by Bruce in AgriTech