



Pickled Eggs and Beets

from the kitchen of Jennifer Zeigler • Local Shortcuts

www.personal.psu.edu/jlz17/blogs/jenniferzeigler/

Ingredients:

6 eggs	½ cup raspberry vinegar
3 medium beets, trimmed and scrubbed	½ cups sugar
1 small onion, sliced into rings	salt and pepper to taste

Preparation:

Place beets in a pot with a tight lid. Cover them with water and bring to a boil. Simmer until tender, about one hour. While beets cook, hard-boil eggs and peel them. When beets are tender, drain, reserving cooking water. Trim tops and roots, peel, and slice.

Layer eggs, beets, and onion slices in a glass quart jar or small crock.

Bring vinegar, ½ cup beet water, sugar, salt, and pepper to a simmer over medium-high heat and pour over eggs and vegetables. Cover and refrigerate for 24 hours.

Note: Most recipes call for cider vinegar; my mother is the genius who discovered raspberry vinegar made for a much better pickle. This is based on her recipe.