Ingredients:
6 eggs 1/2 cup raspberry vinegar
3 medium beets, trimmed and scrubbed 1/2 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, 1/2 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.