

Sides/Pickled Eggs

A: 4 beets

B: 8 eggs, hard boiled and peeled
1 onion, sliced thin

C: 1C vinegar
2t sugar
2t salt
1t pepper

1. Cover (A) with water, bring to a boil, reduce heat to low and simmer for about 30 minutes.
2. Place beets in cold water, remove skins and slice into 1/4" thick slices.
3. Place (B) into a jar, cover with (A), and finally pour in (C), topping off with water until beets are covered. Eggs will be ready in 48 hours.

Servings: 12

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From the kitchen of David and Jennifer Deaven