

Pickled eggs are fantastic picnic fare, making a nice change from deviled eggs and a great substitute for potato salad. Pickled eggs are also popular with campers because they do not require refrigeration once they have been prepared. They are preserved by the vinegar and are a great way to use up extra Easter Eggs. Try chopping one up in your next Tuna Salad! Eating pickled eggs is a tradition in Scranton, PA where every March thousands gather at the St. Patrick's Day Parade and compete in the annual "Pickled egg eating contest."



Pickled Eggs

Bill's Famous Pickled Eggs

12 hardboiled, peeled eggs
2 c. white vinegar
1 c. water
3 bay leaves
1/2 tsp. ground allspice
1 tsp. salt
24 yellow chile peppers-or to taste! (no illegal ingredients)
1/2 c. juice from peppers (or more for more heat)
6-8 whole cloves
12 whole black peppercorns
2 finely chopped garlic cloves
1/4 tsp. ground turmeric
Sliced red onion and lightly cooked carrot slices (opt.)
Combine in a half-gallon jar and refrigerate for 3-5 days for flavors to ripen. Turn the jar upside down once a day to stir up the spices. These will last several weeks at room temperature and longer in the refrigerator. The older they are the hotter they get!

Red Beet Eggs

Enjoy these pretty pink eggs for Easter! They're also great for lunches, picnics, and barbecues. Since pickled eggs don't need refrigeration after they've been pickled for several days, they are great SCD take-along food. Recipe is from *Rodale's Garden-Fresh Cooking*.

To a large glass jar, add peeled hard-cooked eggs, sliced raw onions, and a couple of whole cloves. Add small cooked beets if desired. Fill the jar with half apple cider vinegar or white vinegar and half beet juice (the liquid left over when beets are cooked). Cover the jar and refrigerate. They'll keep for 3 months. Longer exposure to the pickling liquid makes the eggs rubbery.