

Pickled Eggs

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Ingredients

1 (16 ounce) can pickled beets
1 cup white vinegar
2 1/2 cups water
1/2 cup red wine
1 clove garlic, chopped
1 bay leaf
1 teaspoon pickling spice
1/2 teaspoon salt
12 hard boiled eggs, shells removed
1 small onion, sliced into rings

Directions

Drain pickled beets and reserve 1 cup of the juice. Place beet juice, vinegar, water and wine in a large non-reactive glass bowl or jar. Add garlic, bay leaf, pickling spices, and salt; mix well. Add eggs and onion rings. Cover tightly, refrigerate for one week before eating.