

Pickled eggs

Ingredients (*)

- 3.75 cups vinegar (I use 7% pickling vinegar)
- 0.5 cup sugar
- 1.75 tablespoons of "pickling spice"
- 1.75 teaspoons salt
- 30 large eggs (**)
- Sufficient ice to cool eggs

This is enough pickling solution for five x 500ml (16oz ish) jars with six eggs per jar (total 30 eggs). I normally extend this pickling solution enough for six jars and 36 eggs, since eggs are normally sold by the dozen. Less pickling solution will be needed if you use larger jars.

Equipment

- Stove
- Pot to boil eggs
- Pot to boil jars and lids -- I use an 8 quart pot
- Pot to boil the pickling solution
- Five (5) 500ml (16oz) jars
- Canning funnel
- Tool to handle eggs (slotted spoon, etc.)
- Mason jar lifter
- Metal trivet for boiling jars
- Soup ladle

Making the pickled eggs

- Cover 18 eggs into cold water, with about an inch of extra water. 18 eggs at a time is what works best for me.
- Bring water to a boil.
- Boil eggs for eight (8) minutes.
- Immediately drain the water, and pour cold water over eggs, then cover with ice cubes.
- Peel eggs.
- Repeat until all eggs are boiled and shelled.

In parallel, boil water in the large pot in which glass jars can be fully immersed. A metal trivet for boiling would be useful. Carefully place jars and mason jar lids and rings in the water.

Mix the vinegar, sugar, salt and pickling spices in a pot. Bring the solution to a boil.

Filling the jars:

- At this point, you should have three pots:
 - 1 pot with enough boiling water in which to immerse the jars and lids;
 - 1 pot with the boiling pickling solution
 - 1 pot with enough boiling water in which to immerse shelled eggs, about six (6) at a time
- In the egg-reboiling pot:
 - Place six eggs in the water. They should only be in for about 30 seconds to a minute.
 - Remove a jar from the jar boiling water and place on a stable surface.

- Transfer eggs from the boiling water into the jar.
- Using the canning funnel, cover the eggs in the jar with the pickling solution.
- Immediately take a lid from the boiling water and place on the jar, pushing down on the center to remove air.
- Immediately take a ring from the boiling water and place on the neck of the jar and tighten.
- Repeat for other jars.
- Place the jars in a refrigerator overnight, and then store in a cool, dark place. The lids should pop down.
- Wait for two to four weeks to allow the eggs to pickle.
- Eggs will last at least a year if kept sealed; however over time, the eggs will become firmer and take on a rubbery texture.

Notes:

(*) There was approximately a cup of leftover pickling solution after a recent batch of 5 dozen eggs -- a double batch, with all measures above therefore doubled -- distributed as follows:

- 1 x 21 eggs (1.5 litre jar)
- 1 x 14 eggs (1 litre jar)
- 4 x 6 eggs (500 mL jars)

(the leftover egg was placed in an open jar of pickled eggs; the 1.5 litre jar was supposed to hold 22 eggs, not 21; there were packing issues.)

I also will multiply this to make 5 dozen eggs (actually I usually multiply to do six dozen or more.) Normally I wait for eggs to go on sale -- in 2017, CDN\$1.99 per dozen is a good deal; 3 dozen for CDN\$5.50 is even better.

(**) Especially when making large numbers of eggs, I usually buy an extra dozen eggs, since if you wish to have aesthetically "perfect" eggs in the jars, you will want spares, while using the eggs which tear for snacking on the spot, egg salad sandwiches, or the like. Note that eggs with torn surfaces are just fine for pickling; I usually put all my eggs with tears into the same jar and make sure that they don't get given away as gifts. :)

Timing:

To do a batch of 6.5 dozen eggs (a double and a half batch), it should take about five (5) hours if you are relaxed but efficient, and boil and shell eggs 18 to 20 at a time as below, waiting to boil the next set of eggs until after shelling the lot of boiled eggs first (ie. avoiding multi-tasking and having to deal with the boiling and immediate cooling of a batch of just-boiled eggs while shelling the previous lot.)