

Pickled eggs

Ingredients (*)

- 3.75 cups 7% pickling vinegar
- 0.5 cup sugar
- 1.75 tablespoons of "pickling spice" (Sold as such in the spices aisle)
- 1.75 teaspoons salt
- 30-36 large eggs (**)
- 4-1/2 lbs to 5-1/2 lbs ice cubes to cool eggs -- ice made in plastic food containers work, but may require more gentle mixing of the eggs in the water for proper cooling of the eggs

Approximate capacity:

- A single batch of pickling solution will be enough for five (5) x 500mL (16oz ish) jars with six (6) large eggs per jar (total 30 eggs, 2.5 dozen). I normally extend this pickling solution enough for six jars and 36 eggs, since eggs are normally sold by the dozen.
- A single batch of pickling solution will be enough for one (1) x 2000mL (64oz) jar with 30 extra large eggs and two (2) x 650 jars with nine (9) extra large eggs per jar (total 48 eggs, four (4) dozen)
- A double batch of pickling solution will be enough for six (6) x 1000mL (32oz ish) jars with 14 extra large eggs per jar (total 84 eggs, seven (7) dozen).
- Somewhat variable as per the exact size of the jars, number of eggs per jar, and egg size.

Equipment

- Freezer to make ice in advance
- Ice cube trays to make ice in advance
- Bag or other container in which to store prepared ice
- 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) mason jars (or six (6) if you plan on extending the pickling solution, or another number of jars appropriate to their individual capacities, and totalling 30 to 36 eggs)
- Canning funnel
- Tool to handle eggs (slotted spoon, etc.)
- Mason jar lifter
- Metal trivet for boiling jars (optional)
- Soup ladle

Prior to making the pickled eggs:

- 1) Purchase or collect mason jars
 - As necessary, if you are using reused jars:
 - Purchase mason jar rings in new or good (and clean) condition (may be reused)
 - Purchase new mason jar lids (you can reuse good condition lids but they are designed for single-use)
 - Clean the used mason jars
- 2) Make ice, preferably in cubes.
 - About a bread bag's worth per batch will be required.

Making the pickled eggs:

- 3) Cover 36 eggs into cold water, with about an inch of extra water.
 - Boil a number of eggs at once which works for you -- I have had success with 18, 36, 42 and 48 eggs at a time although most often 36 at a time works best for me.
- 4) Bring water to a boil.
- 4a) While waiting for the eggs to boil, perform 4b), 4c), 4d), and 4e) below.
- 5) Boil eggs for eight (8) minutes.
- 7) Immediately drain the water, and pour cold water over eggs, drain, cover eggs again with cold water, and cover with ice cubes.
 - Using larger pieces of ice will require gentle mixing by hand or long spoon to ensure quick cooling of the eggs.
- 8) Peel eggs by tapping the bulbous end on a hard surface and continuing while rotating the egg, then up-ending the egg and continuing to tap; this may often help the shell begin to loosen.
- 9) Repeat until all eggs are boiled and shelled.

- 4b) In parallel with 4a) above, boil water in the large pot in which glass jars can be fully immersed.
 - A metal trivet for boiling would be useful.
- 4c) Carefully place mason jars, mason jar lids, and mason jar rings in the boiling water.
- 4d) In parallel with 4a) above, mix the vinegar, sugar, salt and pickling spices in a pot.
- 4e) Bring the pickling solution to a boil; reduce heat until bottling time.

Filling the jars:

- 10) Fill a pot with enough boiling water in which to immerse shelled eggs, about six (6) at a time. I have acceptably done up to 15 at a time when using larger size jars.
- 11) Bring pot to a boil.
- 12) At this point, you should have three pots:
 - 1 pot with enough boiling water in which to immerse the mason 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; I have acceptably done up to 15 at a time when using larger size jars.
- 13) In the egg-reboiling pot, place six eggs in the water.
 - They should only be in for about the time to remove a mason jar from the boiling water bath.
- 14) Remove a jar from the jar boiling water and place on a stable surface.
- 15) Transfer eggs from the boiling water into the jar.
- 16) Repeat steps 13 to 15 as necessary (if the full jar capacity's worth of eggs were not placed in the egg reboiling pot at once)
- 17) Using the canning funnel, cover the eggs in the jar with the pickling solution.
- 18) Place the pot of the pickling solution back on the stove burner.
- 19) Immediately take a lid from the boiling water and place on the jar, pushing down on the center to remove air.
- 20) Immediately take a ring from the boiling water, and place on the neck of the jar, and

tighten.

21) Repeat 12) to 18) for the remaining jars.

22) Place the jars in a refrigerator overnight.

- The lids should have popped downward by the time they have cooled down.

23) Once cooled, temporarily remove the ring, clean the jar, ring threads and all, as well as the inside of the ring, with a damp cloth.

24) Store in a cool, dark place.

25) 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, take on a rubbery texture, and may stick to each other, especially depending on packing.

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 the recipe to make 5 dozen eggs (often 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. Update 2023: CDN\$2.44 per dozen.

(**) 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 during peeling 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 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 to 7 dozen eggs (a double and a half batch), it should take a bit more than three (3) hours if you are relaxed but efficient, and boil and shell eggs 36 at a time. I normally waiting to boil the next set of eggs until after shelling the previous lot of boiled eggs (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.) In the past, such a batch could take up to five (5) hours since at the time I was boiling only 18 eggs at a time.