

## 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 cubes to cool eggs -- ice made in plastic food containers work, but will require more work for cooling 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) 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
- Soup ladle

### Making the pickled eggs

- Cover 36 eggs into cold water, with about an inch of extra water. Boil a number of eggs at once which works for you.
- 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. Using larger pieces of ice may require mixing by hand to ensure quick cooling of the eggs.
- 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.
- Repeat until all eggs are boiled and shelled.

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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 mason 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.

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### Filling the jars:

- 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
- 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.
- Remove a jar from the 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. Place the pot of the pickling solution back on the stove burner.
- 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 have popped downward by the time they have cooled down. Once cooled, I normally temporarily remove the ring, clean the jar, ring threads and all, as well as the inside of the ring, with a damp cloth, since often a bit of the pickling solution spills.
- 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.

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.

(\*\*) 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 a bit more than three (3) hours if you are relaxed but efficient, and boil and shell eggs 36 at a time, 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.) 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.