

# EASY CLASSIC PICKLED EGGS

## INGREDIENTS

- 12 large eggs - hard boiled & peeled)
- 4 cups white vinegar
- 1½ cups water
- 1½ tsp. course sea salt
- 1 tbsp. pickling spice

## PREPARATION

1. Sterilize a large mouth jar. Hard boil and peel the eggs and set them aside.
2. Making the Brine: In a pot, combine the vinegar, water, salt and pickling spice. Bring it to a boil then reduce heat and simmer for 5 minutes. Remove from heat and allow cooling off slightly.
3. Place peeled eggs into the clean jar and pour the brine over eggs.
4. Seal the jar and let sit in room temperature for about 1 hour. Then place in fridge.
5. Let the eggs sit in brine for at least 3 days before eating.
6. Bon Appétit!

