

SPICY PICKLED EGGS



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Hard-boiled Eggs, Peeled	12	Red Pepper Flakes	1 Tbsp.
Garlic Cloves, Peeled And Slightly Crushed	2	Salt	1 Tbsp.
Jalapeño Peppers, Sliced	2	Erythritol	2 Tsp.
White Vinegar	1 Cup	Coriander Seeds	1 Tsp.
Water	1 Cup		



PREPARATION

- Place peeled hard-boiled eggs in a large, clean glass jar.
- In a saucepan, combine vinegar, water, garlic, jalapeños, red pepper flakes, salt, erythritol, and coriander seeds.
- Bring mixture to a boil over medium heat, then reduce heat and simmer for 5 minutes to allow flavors to meld.
- Carefully pour the hot brine over the eggs in the jar, ensuring they are fully submerged.
- Seal the jar tightly and let it cool to room temperature.
- Refrigerate for at least 24 hours before serving, allowing flavors to develop (best after 2-3 days).