

TICKLED PINK PICKLED EGGS

THESE PINK PICKLED EGGS WILL BE SURE TO GRAB ATTENTION AT YOUR NEXT EVENT OR GATHERING.

These pickled eggs get their bright pink hue from “Salus” Beet Crystals.



INGREDIENTS

- 1 cup Apple cider vinegar
- 1 cup Water
- 2 Tbsp Sucanat Sugar
- 1 tsp sea salt
- 1 Tbsp Pickling spice
- 12 eggs
- 1-2 Tbsp “Salus” Beet Crystals
- 1 med Red Onion



DIRECTIONS

1. hard boil a dozen eggs, drain and set aside to cool.
2. Bring the rest of the ingredients except the onions to a gentle boil and stir until sugar is dissolved. Remove and bring to room temp.
3. In a 1.5L canning jar add cooled, peeled eggs and sliced red onion. Pour cooled liquid over eggs until fully submerged.
4. Cover the jar with a lid and refrigerate 2-3 days to allow the eggs to color fully.
5. Enjoy!



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