

TIM FARMER'S COUNTRY KITCHEN

PICKLED EGGS

Refrigerator (Makes 1 large jar)

*12-16 hard boiled eggs
6 ounces pepperoncinis + juice
2 cups water
2 cups white vinegar
1 tablespoon pickling spices
1 teaspoon sea salt
1/2 teaspoon turmeric
2 tablespoons sugar
Dash red pepper flakes*

Place peeled and boiled eggs in large mouth jar with lid. While filling, add in pepperoncinis throughout. Pour juice on top of eggs as well. In saucepan, boil rest of ingredients. Let cool slightly, strain our “floaty bits” and pour over eggs. Close lid and store in fridge for 2-3 months.

