



Appetizer

Pickled Eggs

Yield: 12

Prep time: 20 minutes

Ingredients	Metric	Imperial	Method
Hard cooked eggs	12	12	Peel hard cooked eggs and place in a large jar.
Vinegar	375 ml	1 ½ c.	Boil in saucepan for 5 minutes. Strain over hard cooked eggs. Cover and refrigerate. Let eggs stand at least 3 days before serving.
Water	125 ml	½ c	
Salt	5 ml	1 tsp	
Pickling spice	5 ml	1 tsp	

Source: Canadian Egg Marketing Agency

EggsPEI.ca