

PennsylvaniaDutch Pickled Beets and Eggs

Savannah · 28/09/2024



Prep Time

2 days

Difficult

Medium

Servings

2 days 45 mins

Description

Red beet eggs are a gift from the Amish Great for picnics potlucks or for a tasty topping on a salad

Ingredients

- - 8 large eggs - 2 (15-ounce) cans whole pickled beets
- juice reserved - 1 small onion
- chopped - 1 cup white sugar - $\frac{3}{4}$ cup cider vinegar - 12 whole cloves - 2 bay leaves - $\frac{1}{2}$ teaspoon salt - 1 pinch ground black pepper

Instructions

1. Place eggs in a saucepan and cover with water. Bring to a boil
2. remove from heat
3. and let eggs stand in hot water for 15 minutes. Remove eggs from hot water
4. cool under cold running water
5. and peel. Place eggs
6. beets
7. and onion in a non-reactive glass or plastic container. Set aside. Combine sugar
8. 1 cup reserved beet juice
9. vinegar
10. cloves
11. bay leaves
12. salt
13. and pepper in a medium-size
14. non-reactive saucepan. Bring to a boil
15. reduce heat
16. and simmer for 5 minutes. Pour hot liquid over eggs
17. beets
18. and onion. Cover and refrigerate 48 hours before using.