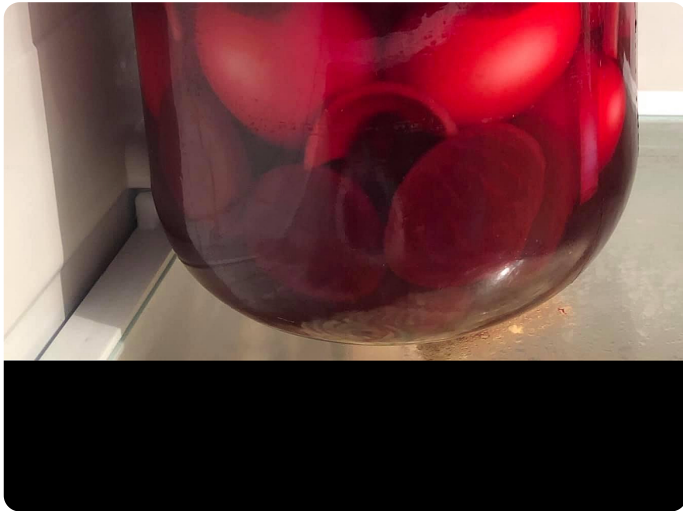


Pickled Red Beet Eggs

Savannah · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

12

Description

My Pennsylvania Dutch grandmother Florence Walter used to make these pickled red beet eggs. They are especially great for picnics and a great way to preserve leftover eggs after Easter.

Ingredients

- 1 (15-ounce) can beets - 1 onion
- thinly sliced - 12 hard-cooked eggs
- shelled and left whole - $\frac{1}{4}$ cup white sugar - $\frac{1}{2}$ cup vinegar

Instructions

1. Drain liquid from the beets into saucepan. Place beets
2. onions
3. and eggs into a large bowl or pitcher. Pour sugar and vinegar into the saucepan with beet liquid; bring mixture to a boil. Reduce the heat to low
4. and let mixture simmer for 15 minutes. Pour beet juice mixture over beets
5. eggs
6. and onions. Seal the bowl or pitcher and refrigerate for at least 1 to 3 days; the longer they are allowed to rest the better they will taste.