

CS Pickled Eggs

Source: Elizabeth Young, Newark, Delaware PDF: CS-Pickled-Eggs.pdf Yield: 1 qt Prep Time: 2 days 21 August 2025 Comments: This is a real family favorite pickled egg recipe. I grew up on these and this recipe

comes from my Mother.

Ingredients:

- 4 lg Beets, peeled and cooked
- 8 Hard cooked eggs, peeled
- 2 c Water
- 1 c Apple cider vinegar
- 1 t Cinnamon
- 1 t Ground cloves
- 1 T Sugar

Directions:

Cook the beets; cool and peel.

Peel the eggs, but leave whole. Chunk cut the beets. Place the water, vinegar, cloves, cinnamon and sugar in a sauce pan. Bring to a slow boil and cook for 5 minutes. Place the beets and eggs in a large jar. Pour the hot liquid over the beets and eggs. Place in a refrigerator and completely cool. Serve in a salad or eat plain.