

# Jalapeno Pickled Eggs

A RECIPE FROM BACK HOME FARMS

## *ingredients*

- 8 hard-boiled eggs, peeled
- 2 cups white vinegar
- 1 small onion, sliced
- 1 ½ tsp mustard seeds
- 1 ½ tsp dill seeds
- 1 ½ tsp black pepper
- 2 tbsp salt
- 4 garlic cloves, crushed
- 1 (8 ounce) can whole jalapeno peppers, sliced (save the juice)
- 2 tbsp red pepper
- 5 dashes hot sauce (optional)

## *directions*

- Put peeled eggs in a 2 ½ quart jar
- Boil all ingredients including juice from jalapeno can (except eggs, of course) for 15 minutes.
- Pour hot mixture over eggs until eggs are covered.
- Add hot water to jar to fill if needed. Seal jar.
- Marinate in refrigerator for 2 weeks before using. The longer they stand, the stronger the flavor.
- Note: for a stronger flavor, poke hole in the eggs with a toothpick before marinating.