

Pub Food – Easy Pickled Eggs

I love pub food – and pickled eggs are one of my favorites. My husband and I used to visit a place in Long Beach, California, have a schooner of beer and a pickled egg.



Sometimes this treat can take forever – boiling the brine,

adding the peppers...

Here is an incredibly easy way to make them...

How to Do it:

Pour the pickled vegetables and peppers into the jar. Top with the hard boiled eggs, pushing down slightly. Add just enough water to cover.

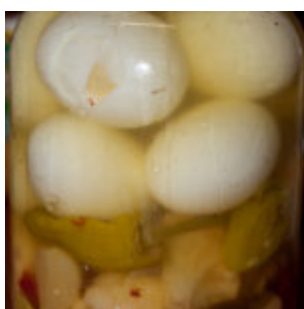


Let sit at least one week in the refrigerator.

That's it!



Pub Food – Easy Pickled Eggs



Some pickled eggs can take forever – boiling the brine, adding the peppers... Here is an incredibly easy way to make them...

- 6-8 large eggs, (Hard boiled)
- 1 12-oz jar hot pickled vegetable mix
- 1 12-oz jar pepperoncini peppers

- 1 large clean jar

1. Pour the pickled vegetables and peppers into the jar. Top with the hard boiled eggs, pushing down slightly. Add just enough water to cover.
2. Let sit at least one week in the refrigerator.
3. That's it – you've got pickled eggs!

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Here are some things that are perfect to use for this recipe!

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