

To Pickle Eggs

Ingredients

16 eggs, 1 quart of vinegar, 1/2 oz. of Black pepper, 1/2 oz. of Jamaica pepper, 1/2 oz. of ginger.

Method

Boil the eggs for 12 minutes, then dip them into cold water, and take off the shells. Put the vinegar, with the pepper and ginger, into a stewpan, and let it simmer for 10 minutes. Now place the eggs in a jar, pour over them the vinegar, &c., boiling hot, and, when cold, tie them down with bladder to exclude the air. This pickle will be ready for use in a month.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>