



## Peri-Peri Pickled Eggs

made with:

Castillo de Pinar Citrus Balsamic Reduction Vinegar

Castillo de Pinar Spicy Peri-Peri Coconut Coriander Finishing Dressing

Froggit Beetroot Balsamic Vinegar Reduction,  
Froggit Thai Me Chili Sauce,  
Froggit All In One Spice

yields 1- 1/2 dozen eggs per batch  
**(must be kept refrigerated at all times)**

### Equipment:

1 - 64oz wide mouth glass Mason jar with lid  
1 large 2 quart stock pot  
1 long handled ladle  
1 large deep pot for the ice bath

### Ingredients:

18 large freshly boiled and peeled eggs (7 minute eggs work best)  
1/3 cup Castillo de Pinar Citrus Balsamic Reduction Vinegar

1/3 cup Castillo de Pinar Coconut Coriander Spicy Peri-Peri Finishing Dressing

1 - 150ml bottle of Froggit Beetroot Balsamic Vinegar Reduction

1 - 150ml bottle of Froggit Jalapeño Medium Thai Me Finishing Sauce

1 cup Red Wine Vinegar

2 cups Distilled White Vinegar

1/4 cup Froggit All In One Spice

1/4 cup fresh minced/or sliced ginger

1/4 cup fresh minced/or sliced garlic

1/4 cup white sugar/or honey

2 Bay Leaves

1 - fresh sprig of Rosemary

1 stick of Cinnamon

1 whole nutmeg

6 whole cloves

1 sprig of fresh dill

1 small red onion halved and sliced thin

1 large fresh red beet (oven roasted and peeled)

### Directions:

Wash the red beet and rub the skin with olive oil. Roast the whole beet in the oven at 400 degrees for 20 min.

Peel, quarter and slice.

Set aside

While the beet is roasting, boil 18 eggs for 7 min. Peel and cool at room temperature, set aside.

In a 2 quart stock pot add all the ingredients except the boiled eggs, beets and onions.

Bring to a simmer and cook for 3 to 5 min. Stirring frequently  
Do not allow mixture to come to a full boil.

Remove from heat.

Layer the eggs, sliced red onions and sliced roasted beets, in the 64oz wide mouth glass Mason jar.

Ladle the hot pickling mixture (including the bits and pieces, sprigs and sticks) over the eggs.

Seal the jar and set the whole container in a large pot filled with ice to cool for 2 to 4 hours or over night in the refrigerator.

Once or twice a day give the jar a gentle shake to keep the mixture from settling, and in 36 to 72 hours the eggs will be perfectly pickled!

**(must be kept refrigerated at all times)**