

Jalapeño Dill Pickled Eggs

Ingredients

3 dozen peeled hard-boiled eggs

5 Cup vinegar

2 Cup water

¼ Cup salt

2 T pickling spice

2 T brown sugar

4 jalapeños, sliced

2 T dill seed

2 T diced garlic

2 onions, cut into large chunks

3 carrots, cut into chunks

Bring vinegar and water to a boil. Add spices and salt, stirring constantly until dissolved. Remove from heat and cool.

In a 1-gallon glass jar, layer eggs, onions, carrots and jalapeños. Pour cool liquid over the top. Refrigerate for a week or more.