

**Ingredients:**

- Hen's eggs (medium size – equivalent to a mouthful)
- Vinegar
- Coarse salt (150 g per litre water)
- Onion skins (150 g per 15 egg)

1 large pickle jar

Serving:

Mustard - vinegar - oil
salt - pepper - tabasco

NB. It isn't easy to remove the shell on a freshly laid egg, so plan ahead and buy the eggs in plenty of time before boiling them. Make sure you have a few eggs in reserve in case they break when boiling.



Recipe for *pickled eggs*

Preparation:

Start by boiling the brine.

Heat the water in a saucepan.

Dissolve the salt in the water and boil for 5 minutes.

*If you wish to make coloured eggs, boil the brine for around half an hour, after which the elements used to make the dye should be strained and the brine can be left to cool.

Prick the eggs in the fatter end and transfer them to a saucepan of cold water. Bring the water to the boil. The eggs **MUST** boil for 20 minutes before cooling them in cold water.

Now roll and tap the eggs lightly so that the shell cracks, thus enabling the brine and any dye to penetrate the shell. If uniformly coloured eggs are required, remove the entire shell. Put the eggs in the cooled brine solution and place in a cool, dark place for at least 3 days – but preferably 7-10 days – after which you can replace with fresh, colour-

less brine, although with a reduced salt content.

The eggs can keep for at least a month, provided that the brine is replaced at regular intervals (when no longer clear), and they are kept in a cool, dark place.

How to eat the eggs:

Remove the shell and cut the egg in half – and yes, the yolk should look like that.

Turn the egg upside down and press gently to push out the yolk.

Pour mustard, oil, vinegar and a few drops of tabasco into the hollow left by the yolk – you can also add a little freshly ground pepper.

Put the yolk back in with the round side facing outwards. Say cheers and eat the half egg in a single mouthful. Wash down with schnapps.

Enjoy!

*** If you wish to make coloured eggs, the following should be added to the brine:**

Blue: 500 g chopped red cabbage per litre brine.

Pink: 800 g scrubbed beetroot per litre brine. (with 1 dl freshly squeezed lemon juice after straining).