

From the kitchen of Winnebago Fishing

AXL'S Pickled Eggs

I thought I would kick it up a bit for you and share Axl's world famous pickled eggs. The jar always comes home from a party, a fishing trip, or deer camp empty!!

His pickled eggs are a great dish served anywhere, and this is a great recipe for you to try and to savor.

For this authentic recipe you will need the following ingredients:

1-gallon glass jar

3 - dozen of medium eggs preferably about a week old

8 cups of vinegar

2 cups of water

4-8 TBS sugar depends on how sweet you like it

2 TBS of salt (optional)

Medium yellow onions sliced to taste

Pickling spice optional

Boil your eggs

1. Put the eggs in a LG pot that will hold 3 doz. eggs. Or boil a dozen at a time.
 2. Fill pot with water. Make sure that the tops of the eggs are covered by at least one inch and are not stacked too deep.
 3. Bring eggs in water to a rolling boil.
 4. Reduce heat to med to low heat and boil for about 15 minutes or boil to your favorite method.
 5. Drain the pot.
 6. Cool eggs immediately by running cold water over them or putting eggs in iced water.
 7. Crack and peel the eggs under very cold running water, starting by cracking the large (air pocket) end, then taking off the largest pieces first. Lowering the eggs' temperature keeps the shells from sticking, and prevents the greenish tinge sometimes seen on hard-boiled eggs. (The greenish tinge doesn't affect taste or safety.)
 8. In another Lg pot combine the vinegar, water, salt, pickling spice, and sugar then bring the brine to a boil, Approx 10 -15 mins, and then shut off. Cool the brine completely.
 9. Now you will want to place a layer of sliced onions on the bottom of the jar, and then a layer of eggs. Repeat this process until you run out of eggs and finish it with a layer of onions. Now you'll want to pour the cooled brine over the eggs right to the top of the jar. Place lid on jar and refrigerate for at least 3 days, and your eggs will now be pickled.
 10. You will not be able to eat JUST ONE!!!
 11. Serve with salt/pepper and even your favorite hot sauce for an added kick.
- Here's a tip.....for added flavor throughout the pickled egg. Place a toothpick through the center of the eggthis will absorb the brine and give the center a pickled tasted!!!