Pickled Red Beet Eggs



If you’re craving a little bit of sweet and sour at your summer picnic, these Pickled Red Beet Eggs are the perfect addition to your warm-weather outing. Our recipe is simple with the help of the NESCO Egg Cooker. What are you waiting for? Get crackin’ and enjoy your pickled eggs as a tangy snack or side.

Your Key Ingredient:

NESCO Egg Cooker

Grocery Ingredients:

1 (15 ounce) can beets
1 onion, thinly sliced
12 hard-cooked eggs, shelled and left whole

1/4 cup white sugar
1/2 cup vinegar

Instructions:

1. Measure the amount of water for hard-boiled marked on the measuring cup and pour water into base.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Drain liquid from the beets into saucepan. Place beets, onions, and eggs into a large bowl or pitcher.
4. Pour sugar and vinegar into the saucepan with the beet liquid and bring the mixture to a boil. Reduce the heat to low, and let the mixture simmer 15 minutes.
5. Pour the beet juice mixture over the beets, eggs, and onions.
6. Seal the bowl or pitcher and refrigerate. Refrigerate for at least one to 3 days; the longer they are allowed to sit the better they will taste.