

"Alligator Eggs"
Beet Pickled Eggs



Ingredients

3 medium purple beets
½ tsp. salt
3 tbsp. granulated sugar
3 tbsp. white distilled vinegar
3 hard-boiled eggs

Procedure

1. Wash beets well. Trim off any roots or stems present. Place in saucepan and cover with water and add salt.
2. Bring to a simmer, and simmer until beets are tender. Remove from pan to cool, keeping the cooking liquid.
3. In a glass jar or other non-stainable container, combine 12 oz. of strained beet cooking juice, sugar, and vinegar. Stir or shake well to combine. Add 3 peeled hardboiled eggs.
4. If desired, peel beets and add to container.
5. Cover and refrigerate for at least 2-3 hours, but preferably overnight.
6. Season with salt before eating!

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