

Hot Momma Pickled Eggs

HOT MOMMA PICKLED EGGS

INGREDIENTS

- 3 Dozen Eggs, hard boiled, peeled
- $\frac{1}{2}$ Medium Onion, peeled, sliced
- White Vinegar
- Hot Momma Seasoning, mild or fiery

DIRECTIONS

In either pint or quart sized jars add slices of onions. Add 1 Tbsp (more or less) of seasoning. Add roughly $\frac{1}{2}$ cup of vinegar. Stir to mix. Taking a toothpick, make a small hole into each egg so the juice can reach the yolk. Place eggs into jars but don't crowd. Roughly 6 in a pint and 12 in a quart. Fill the jars with additional vinegar. Allow a week to marinate. Will stay fresh up to 2 months, after that, the eggs will get hard and rubbery. Salsalénté!