

BEET PICKLED EGGS WITH GARLIC



Ingredients for beet pickled eggs:

- 1 beet, peeled and roughly chopped into smaller pieces, cooked
- 250 ml (1 cup) beet juice from the cooked beet
- 250 ml (1 cup) apple cider vinegar
- 80 g (2 4/5 oz) sugar
- 1 garlic clove
- 5 bay leaves
- 1 teaspoon of black pepper grains
- 5 hard-boiled eggs

Beet pickled eggs preparation

Peel the hard-boiled eggs and place them in the Kefirko jar. In a medium saucepan add the vinegar, beet juice, garlic, bay leaves, pepper and sugar. Bring to a boil and cook uncovered for about 5 minutes then remove from heat and let cool for a few minutes. Pour the vinegar mixture over the eggs in the jar, covering the eggs completely. You can place some of the cooked beets in the jar with the eggs. Secure with the first lid, mark the first pickling day and pump out the excess air with a built-in pump then close with the jar's lid. Put the Kefirko jar into the refrigerator. Leave for 8-10 days minimum to allow eggs to pickle.

Refrigerated beet pickled eggs will last for 1 month. A tasty way to pickle eggs is in beet juice so that the egg whites and the yolk take on a fuchsia pink hue. Also, the longer you keep the eggs in the pickling liquid, the deeper it infuses the eggs.

See more recipes [here](#).

Recipe by Vedrana Orlović, kefirolicious.com.

Products used to prepare this recipe:



[Veggie Fermenter](#)

[Buy on Kefirko.com](#)



[Organic Cane Sugar](#)

[Buy on Kefirko.com](#)



[Sea Salt](#)

[Buy on Kefirko.com](#)