

EVERBLOSSOM FARM RECIPES

OLD FASHIONED RED BEET EGGS BY JODÉ LEMMON

Growing up, Elaine and I called these Pickled Eggs. No matter what you call them, these are a real Pennsylvania Dutch treat. Mmm, funnel cake and pickled eggs. Seriously, people are very particular about their red beet eggs -- the ratio of vinegar to sugar, what exact shade of purply-red the egg should be to taste best. It seems that everyone has a variation on the basic recipe, so give this one a try, but feel free to make it your own. Needless to say, this recipe uses the **red beets** in your box this week.

Old Fashioned Red Beet Eggs

Makes 6 eggs

2 cups, about 1 lb. young beets
¼ cup granulated sugar
½ cup vinegar
½ cup cold water
½ teaspoon salt
6 hard-boiled eggs

Wash beets. Cut off leaves and stems, but leave 1" of stem on each beet. Cook on medium-high heat until fork-tender. Drain and dump into cold water. This will help the peels wipe off. Wipe the peels off with your hands or a paper towel. Wear latex gloves to prevent your hands from staining red. Slice beets ¼" thick or chop beets into bite-sized pieces.

Boil together the sliced/chopped beets, sugar, vinegar, water, and salt for 10 minutes.

Combine shelled hard-boiled eggs with this mixture in a large container – a glass jar works well. Let eggs stand in the liquid for a day or two to become red.

Kitchen Notes: To get the exact sweet & sour taste you like, add a little sugar and vinegar at a time and keep tasting until it's "wonderful good".

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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