

Pickled Easter Eggs

Ingredients:

- Hard boiled eggs
- Pickle juice
- Pickled beet juice

Crack cooked egg shells and place some in pickle juice and some in pickled beet juice. Leave in refrigerator for a couple days. Remove the shells & you will have yellow and red marbled and starburst patterns on your eggs. You may also place the beet pickled eggs in the pickle juice after peeling for a more deeply pickled egg and it turns out beautiful when sliced. Very fun to include as part of your Easter brunch.

