



How to Pickle Eggs

Ingredients

- 11 medium eggs
- 500ml Distilled vinegar
- 2 sprigs of fresh thyme, washed

Method

Put the eggs into a saucepan of water, bring to the boil and simmer for 7 minutes. Drain and put the pan under the cold tap, run water onto the eggs until they are cool. Peel the shells away and pack into a sterilised jar.

Add the thyme and pour over distilled vinegar until the eggs are completely covered. Seal leave to mature for at least a week.