

PICKLE YOUR EASTER EGGS

by Clementine Paddleford

This Week Food Editor

“PURTU as a blossom bough,” Grandpa said, admiring the nest of colored eggs on the Easter table. Grandpa had an eye for color and a heart for sentiment. “They’ll be a heap more use in the pickle jar,” would be Grandma’s quick rejoinder. Pickle them, she did, and you can do the same.

Don’t worry about the dyes in the coloring; these are quite harmless. Do as our Grandma Caroline did, shell the colored eggs and recolor in a beet-juice pickle, or sometimes she used pickle with turmeric for a nice yellow. In these times the pure vegetable colors are easiest to manage and the basic four provide a rainbow of tints.

Pickled Eggs

- 12 to 16 hard-cooked eggs, peeled
- 2 cups white vinegar
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 to 2 teaspoons pickling spice
- 1 medium onion, sliced

Dye eggs a pastel color with egg dyes or vegetable coloring. Combine remaining ingredients and simmer about 5 minutes. Place eggs in a jar

and cover with pickling liquid. Cover jar and refrigerate at least overnight before serving. For mild-flavored eggs, strain the vinegar mixture before pouring over eggs. Spices may be tied in a cheesecloth bag, placed in a jar and the bag removed when the eggs are desired spice flavor. Pickled eggs may be kept refrigerated as long as two weeks; the flavor will become stronger.

To vary the flavor, a sprig of dill, a few caraway seeds, or a clove of garlic may be added.

If a spring luncheon is planned around a color scheme, pickled eggs can provide just the right touch bedded on greens; serve with a dressing of sharp spicy goodness.

Remember pickled eggs in beet juice for the summer picnic basket, for camping trips when the fresh ones may be scarce. Ever so good chopped into hash.

Holiday eggs planned for after-use should be of top quality, carefully cooked to insure their good looks and tenderness. Simmer about 20 minutes; never boil.

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OLD PLANTATION DINNERS, from cat-fish to hush puppies. See next week’s issue.



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