

## PICKLED QUAIL EGGS BY IMPERFECTLY HAPPY HOMESTEADING

### – INGREDIENTS

- 36 Quail Eggs, hard boiled and peeled
- 2 cups Apple Cider Vinegar
- 1 cup White Vinegar
- 1 Tablespoon Sea Salt
- 2 Teaspoons of Pickling Spice (I recommend looking for one without MSG)
- 1 Teaspoon of Red Pepper Flakes (if you want less heat you can reduce this amount)
- 4 cloves of garlic that have been peeled and cut in half
- 2 Pint Sized or 1 Quart Sized Mason Jar with a Wide Mouth Opening (easier access)
- *Customize your flavor by adding red onion, celery seeds, a bay leaf, a bit of fresh dill or even beets if that floats your boat. But you may not be able to get as many eggs in the jars.*

### – DIRECTIONS

1. Boil the eggs, let them cool and peel them.
2. Take your apple cider vinegar, white vinegar, sea salt, pickling spice and garlic and add them to a pot.
3. Bring to a low boil and then remove them from the heat.
4. Let the pickling mixture cool to room temperature.
5. Fill each pint jar 1/2 the eggs, or all of them in the quart jar.
6. Then pour the pickling mixture over the eggs until they are completely covered.
7. Put the lid on the jar and put them in the refrigerator.
8. Let them sit in the fridge about 1 week for the best flavor.
9. They should last up to 4 months in the refrigerator. But good luck keeping them around that long!