

Yoooper Style Pickled Eggs

<http://motherskitchen.blogspot.com/2006/04/pickled-eggs.html>

Ingredients:

- 2 dozen hard boiled eggs (peeled)
- 4 cups vinegar
- 1 jar sliced jalapenos, including the juice
- 1 onion, chopped finely
- 1 cup water
- 1 tablespoon Tabasco sauce
- 1 tablespoon salt

Directions:

Put peeled eggs in a large glass jar with a lid. Put remaining ingredients in a large saucepan and boil for 10 minutes. Pour over eggs and let steep in the refrigerator for a minimum of 3 days. Serve eggs in a paper cupcake liner with Frank's Red Hot Sauce, black pepper and plenty of the jalapenos.