



Picture from Taste Every After

Red Beet Eggs

Ingredients

- 6 (or whatever will fit into your jar) hard boiled eggs
- 1 medium sized beet, peeled and cubed, or canned beets with juice
- 1 cup of apple cider vinegar
- 1 cup of water
- 2T sugar
- Pinch of Salt

Instructions

1. Cook eggs until hard boiled, cool and then peel off shell
2. Combine vinegar, fresh beet, sugar and salt in sauce pan and bring to a boil. If using canned beets, add $\frac{1}{2}$ can sliced beets and juice to vinegar solution after sugar is dissolved.
3. Pour vinegar and beet solution into jar with beets. Add enough water to fill jar.
4. Let sit overnight in refrigerator or until desired color and flavor is achieved.