

Pickled Eggs

Ingredients:

- 4 15-ounce cans whole beets (I like to use the pickles beets when I can find them)
- 24 hard-cooked eggs, peeled
- 2 c. sugar
- 2 c. water
- 2 c. apple cider vinegar

Directions:

Drain beets, reserving 2 cup juice.

Place beets and eggs in a gallon size glass jar.

Bring the sugar, water, vinegar, and beet juice to a boil.

Pour over beets and eggs; cool.

Add water, if needed, to cover the eggs.

Cover tightly and refrigerate for at least 24 hours before serving.