



Pickled Eggs, Sausage & Onions



Ingredients:

- 6 hard-boiled eggs, peeled
- 1 pound sausage of your choice (such as kielbasa or smoked sausage), sliced
- 1 onion, thinly sliced
- 1 cup white vinegar
- 1 cup water
- ¼ cup sugar
- 1 TBLS salt
- 1 tsp black peppercorns
- 1 tsp mustard seeds
- 1 tsp red pepper flakes (optional)

Method:

1. In a medium saucepan, combine the white vinegar, water, sugar, salt, black peppercorns, mustard seeds, and red pepper flakes (if using).
2. Bring the mixture to a boil, then reduce heat and simmer for 5 minutes to allow the flavors to meld.
3. Place the peeled hard-boiled eggs, sliced sausage, and thinly sliced onion in a clean glass jar or container with a lid.
4. Carefully pour the hot vinegar mixture over the eggs, sausage, and onions, ensuring everything is fully submerged.
5. Allow the pickling liquid to cool to room temperature