



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Recipe provided by:

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Serving McLean, Livingston, & Woodford Counties

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Dilled Eggs



1 1/2 cups white vinegar
1 cup water
3/4 teaspoon dill weed
1/4 teaspoon white pepper
3 teaspoons salt

1/4 teaspoon mustard seed
1/2 teaspoon onion juice or minced onion
1/2 teaspoon minced garlic or 1 peeled
garlic glove
12 peeled, hard-cooked eggs

Instructions: Bring all the ingredients except the eggs to a boil, reduce the heat and simmer for 5 minutes. Pack no more than one dozen peeled, hard-cooked eggs loosely into a warm, pre-sterilized quart jar (or other similar size container which can be closed tightly). Pour enough hot pickling solution to cover the eggs in the jar, cover, and refrigerate immediately. Use the eggs within 3 to 4 months for best quality.

Yield: 12 servings, 1 egg each