

## Re: Pickling eggs was: Re: When do they lay eggs?

**Source:** <http://sci.tech-archive.net/Archive/sci.agriculture.poultry/2004-08/0238.html>

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**From:** Ray ([cosmicpam\\_at\\_comcast.net](mailto:cosmicpam_at_comcast.net))

**Date:** 08/09/04

Date: Mon, 9 Aug 2004 10:05:10 -0400

"Jay" <[j\\_green156@hotmail.com](mailto:j_green156@hotmail.com)> wrote in message  
news:1092043634.9905.0@spandrell.news.uk.clara.net...

>

> "Jill" <[news@REMOVETHISKintaline.co.uk](mailto:news@REMOVETHISKintaline.co.uk)> wrote in message  
> news:411335ec\$0\$564\$ed2619ec@ptn-nntp-reader02.plus.net...

> > Tony wrote:

> > > > *Had a couple of pickled eggs tonight in a salad*

> > > >

> > > > *Whats your pickling recipe Tony?*

> > >

> > > *Well this batch went down the Indian route. Pickling vinegar with  
> > > lots of cloves, garlic, cumin, ginger and coriander. Livens up  
salad*

> > > *no end!*

> >

> > *How long do they last if you can keep them away from the table*

> > *Do you have any other good mixtures?*

>

> *I assume you hard boil the eggs first then shell and place in the  
vinegar*

> *mix. When are they ready to eat?*

>

> *Think I might try some to use up a few surplus and have them ready for  
> eating in the winter.*

>

> *Jay*

If you don't shell the egg, the vinegar will dissolve the shell. I  
guess that would make for some high calcium treats. :-)

Ray