

More than 1 hour

Makes 8-10

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Ingredients:

- 2 cups (500ml) apple cider vinegar
- 2 cups (500ml) water
- 1-2 fresh chillies, chopped
- 6 thin slices fresh ginger
- 2 Tbsp (30ml) brown sugar
- 1 Tbsp (15ml) ground turmeric
- 2 tsp (10ml) yellow mustard seeds
- 1 tsp (5ml) ground cardamom
- 1 tsp (5ml) salt
- Pinch milled pepper
- 1 small onion, sliced
- 8-10 hard-boiled eggs, peeled

Nice to have:

- A few slices cured meat
- Mature cheeses of choice
- Crackers

Method:

1. Place all ingredients (except onion and eggs) in a saucepan.
2. Cover and bring to a simmer, then reduce heat and cook for 5-10 minutes.
3. Set aside to cool.
4. Place onion and eggs in a jar, taking care not to squash the eggs.
5. Pour cooled liquid into jar, adding more water if needed.
6. Cool to room temperature, seal and refrigerate.

7. Pickle overnight or longer if not using immediately.
8. Serve with cured meats, mature cheeses and crackers, if you like.

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