Spicy Chili-Dill Pickled Eggs

Tangy dill brine, garlic & dried chili heat — refrigerator only, never shelf-stable



12 medium eggs · ~35 min active + 24-hour chilled rest Light surface flavor, not fully cured. Use within 7 days of cooking [5].

Ingredients

12 medium eggs, hard-cooked, peeled & left whole

THE DILLED BRINE

1½ cups white vinegar (labeled 5% acidity)

1 cup water

¾ tsp dried dill weed

¼ tsp ground white pepper

3 tsp pickling salt

¼ tsp whole mustard seed

½ tsp finely minced onion

½ tsp minced garlic

THE DRIED CHILI HEAT

1 tsp crushed red pepper flakes

¼ tsp cayenne; or ½ tsp total for hotter eggs

Heat varies by spice. No fresh peppers or extra vegetables.

Method

1 Prepare a warm sterile jar

Wash hands, utensils and surfaces. Wash a sound quart canning jar. Cover upright jar with hot water by 1 inch; boil 10 minutes below 1,000 ft, adding 1 minute per additional 1,000 ft. Drain; keep warm. Follow lid maker's cleaning/sterilization instructions.

2 Hard-cook & peel intact

Cook eggs fresh today: cover by 1 inch cold water; bring to a boil, then gently simmer about 15 minutes, until whites and yolks are firm. Briefly cool enough to peel. Do not prick, poke or puncture peeled eggs.

3 Simmer the measured brine

While eggs cook, combine all brine and dried-chili ingredients. Bring to a boil; reduce heat and simmer 5 minutes. Keep the vinegar/water measurements unchanged.

4 Pack loosely & cover fully

Put no more than 12 eggs loosely in the warm sterile jar. Cover every egg with hot brine; cover jar. If crowded, leave extras out or use two smaller warm sterile jars. Need more brine? Make another full identical batch. Never top up with water.

5 Refrigerate immediately

Refrigerate immediately at 40°F or below; no counter-cooling or room-temperature storage. Label cooking/use-by dates: use within 7 days of cooking. Keep submerged. Rest 24 hours for light vinegar/chili surface flavor , not full seasoning; rest counts within 7 days. No home canning.

Serve cold. Handle carefully.

Use clean utensils; cut eggs only at serving. Discard eggs left unrefrigerated beyond 2 hours, or 1 hour above 90°F [6]. If handling or refrigeration is questionable, discard; never taste to check safety. Smell and appearance cannot rule out botulinum toxin [7].

One storage rule: This adaptation follows USDA's stricter refrigerated within-7-days limit, counted from cooking [5]. NCHFP's source timing differs; these eggs will not fully season through. The 24-hour flavor rest is not a preservation treatment.

NCHFP's Dilled Eggs supplies the unchanged brine and packing method [1]; dried chili is an original addition, not an officially tested spicy recipe. Not laboratory-validated. Contains egg and mustard.

Sources: [1] nchfp.uga.edu / Pickled Eggs · [3] NCHFP / Jar Sterilization · [4] NCHFP / Pickling [2] CDC / Pickled-Egg Botulism · [7] CDC / No Tasting · [5] USDA / Shell Eggs · [6] USDA / Serving

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] nchfp.uga.edu · [2] nchfp.uga.edu · [3] nchfp.uga.edu · [4] cdc.gov · [5] cdc.gov · [6] fsis.usda.gov · [7] fsis.usda.gov