

Pickled Beets and Eggs

16 ozs **beets** (sliced, drained liquid reserved)

1/2 cup **sugar**

1/2 cup **cider vinegar**

6 whole **black peppercorns**

6 whole **allspice berries** (can use ground allspice also, about 1/4 tsp.)

6 **hard-boiled eggs** (shelled)

1 **onion** (sliced) - optional

Combine reserved beet liquid, sugar, vinegar, peppercorns and allspice in medium nonaluminum saucepan. Bring to boil over medium heat, stirring until sugar dissolves; remove from heat.

Add eggs and onion and turn to coat completely. Add beets. Cover pan and refrigerate until eggs are deep pink color, turning occasionally, about 8 hours. (Can be prepared 2 days ahead.)

Drain juices. Cut eggs lengthwise in half. Arrange beets and onion on plate. Top with eggs and serve.