

Joe Jost's Pickled Eggs

8 hard-boiled eggs, peeled
1 (12 ounce) jar yellow chile peppers
2 tablespoons pickling spice
1 cup white wine vinegar
1 1/2 scant cups water
1 tablespoon sugar
1 teaspoon turmeric
2 teaspoons salt

Mix all ingredients except eggs together in a glass jar with tight-fitting lid. Put peeled eggs in liquid. Don't refrigerate. Keep eggs in sealed jar at least two days before using. May refrigerate after two days.