

## Bold & Spicy Pickled Eggs You'll Want to Snack On All Day

Spicy pickled eggs are the kind of snack that hits all the notes-



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 12 hard-boiled eggs, peeled
- 2 cups white vinegar
- 1 cup water
- 1 tbsp salt
- 1 tbsp sugar
- 1 tsp mustard seeds
- 1 tsp black peppercorns
- 1 tsp coriander seeds (optional)
- 2 cloves garlic, smashed
- 1 small onion, thinly sliced
- 2 jalapeños or habaneros, sliced (adjust for heat)
- 1 tsp crushed red pepper flakes
- 1 tsp smoked paprika
- 1 bay leaf

### DIRECTIONS

1. ? Make the Brine: In a saucepan over medium heat:
2. Combine vinegar, water, salt, sugar, mustard seeds, peppercorns, coriander seeds, garlic, onion, and crushed red pepper flakes.
3. Bring to a boil, then reduce heat and simmer for 5 minutes to let the spices infuse.
4. ? Layer the Eggs: In a large, sterilized glass jar:
5. Add a layer of hard-boiled eggs.
6. Sprinkle with smoked paprika, sliced jalapeños or habaneros, and a bit of onion and garlic from the brine.
7. Repeat until all the eggs are packed in, and finish with a bay leaf on top.
8. ? Add the Brine: Carefully pour the hot brine over the eggs until fully submerged.
9. Let the jar cool to room temperature.
10. ? Seal and Chill: Seal the jar tightly and place it in the refrigerator.
11. Let it pickle for at least 3 days, but for the best flavor, wait a full week.
12. ? Serve & Enjoy: Eat straight from the jar, slice into salads, or layer onto sandwiches.
13. Serve as a party snack or a protein-packed side with your favorite dishes.

### SWAPS & NOTES

- tangy , fiery , and unexpectedly addictive .

Whether you're stocking your fridge for snacks, adding them to your charcuterie board, or upgrading your salad or sandwich game, these jalapeño-laced beauties deliver serious flavor with just the right amount of heat.

**Why I Love This Recipe** This recipe is easy to make, and the payoff is huge.

The eggs soak up a bold brine of vinegar, spices, garlic, and peppers , transforming into a snack that's protein-packed and flavor-forward.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bold-spicy-pickled-eggs-youll-want-to-snack-on-all-day/>