

Easy Spicy Pickled Eggs Recipe (Perfect Bar Snack or Party Bite!)

Spicy Pickled Eggs - Tangy, Fiery, and Totally Addictive



TIME
12 min

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INGREDIENTS

12 large eggs
2 cups white vinegar
1 cup water
1 tablespoon sugar
1 tablespoon salt
3 cloves garlic (smashed)
1-2 jalapeños (sliced)
1 teaspoon crushed red pepper flakes
1 teaspoon black peppercorns
1 teaspoon mustard seeds
Optional: 1 small red onion (sliced for color and flavor)

DIRECTIONS

- 1. Hard-Boil the Eggs:** Place eggs in a pot and cover with water. Bring to a boil, then remove from heat and cover for 10-12 minutes. Transfer to an ice bath and peel once cooled.
- 2. Prepare the Brine:** In a saucepan, combine vinegar, water, sugar, salt, garlic, jalapeños, red pepper flakes, peppercorns, and mustard seeds. Bring to a simmer until sugar and salt dissolve.
- 3. Pack the Jar:** Place peeled eggs into a clean, sterilized glass jar. Add sliced onion if using.
- 4. Pour the Brine:** Carefully pour the hot brine over the eggs, ensuring they're fully submerged.
- 5. Cool and Refrigerate:** Let cool to room temperature, then seal and refrigerate for at least 48 hours before eating. For maximum flavor, wait 3-5 days.

SWAPS & NOTES

Extra heat: Add habanero slices or additional red pepper flakes.

Smoky flavor: Include a pinch of smoked paprika.

Milder version: Reduce jalapeños and red pepper flakes.

Beet twist: Add cooked beets for vibrant pink eggs and subtle sweetness.

TIPS FOR SUCCESS

Make sure eggs are fully submerged in brine.

Use a glass container-vinegar can react with metal.

The longer they sit, the stronger the flavor.

These are a perfect snack addition alongside hearty comfort foods like [This Tomato Skillet with Okra and Sausage Is My Favorite Quick](#)

Dinner Packed with Southern Flavor.

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

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