

# *Favorite Recipes from The Village at Shrewsbury Residents*

## *Red Beet Eggs*

From the Kitchen of Joyce Pennewill



### *Ingredients*

2 - 14.5 ounce cans of red beets.  
1/2 cup vinegar  
1/2 tsp salt  
3/4 cup sugar  
Hard boiled eggs



### *Directions*

1. Drain the juice from the cans of red beets.
2. Add vinegar, salt and sugar.
3. Stir until sugar dissolves
4. Pour juice over hard boiled eggs and put beets on top to keep eggs submerged.
5. Refrigerate overnight.
6. Some people add pepper and cloves. You can keep adding eggs as long as there is juice left to cover them.