

Hot Pickled Quail Eggs

| Ingredients | Quantities | | | | | | | | | | | |
|---|------------|----------|----------|----------|----------|----------|----------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| | 1 | 2 | 3 | 4 | 5 | 6 | 8 | Batch Specifics 03/05/17 | Batch Specifics 07/30/17 | Batch Specifics 12/14/18 | Batch Specifics 04/25/20 | |
| Number of 18-pack fresh quail eggs ⇒ | 1 | 2 | 3 | 4 | 5 | 6 | 8 | 8 | 6 + 24 | 8 + 24 | 8 | |
| vinegar, cups (white, red wine, cider) | 1.5 | 3 | 4.5 | 6 | 7.5 | 9 | 12 | 8 | 10 | 12 | 8 | |
| salt, tsp. | 2 | 4 | 6 | 8 | 10 | 12 | 16 | 13 | 14 | 16 | 13 | |
| cayenne pepper, tsp. | 2 | 4 | 6 | 8 | 10 | 12 | 16 | 14 | 14 | 16 | 14 | |
| garlic toes (whole, peeled) | 5 | 10 | 15 | 20 | 25 | 30 | 40 | 81 | 128 | 150 | 81 | |
| peppercorns (whole) | 6 | 12 | 18 | 24 | 30 | 36 | 48 | 48 | 60 | 70 | 48 | |
| allspice (whole) | 6 | 12 | 18 | 24 | 30 | 36 | 48 | 48 | 60 | 70 | 48 | |
| yellow mustard seed, tsp. | 1 | 2 | 3 | 4 | 5 | 6 | 8 | 9 | 10 | 12 | 8 | |
| bay leaves (whole) | 1.5 | 3 | 4.5 | 6 | 7.5 | 9 | 12 | 12 | 16 | 18 | 9 | |
| cloves (whole) | 2 | 4 | 6 | 8 | 10 | 12 | 16 | 24 | 32 | 40 | 24 | |
| jalapeño pepper (large, chop w/ seeds) | 0.75 | 1.5 | 2.25 | 3 | 3.75 | 4.5 | 6 | 8 | 8 | 10 | 8* | |
| habanero pepper (large, chop w/ seeds) | 0.25 | 0.5 | 0.75 | 1 | 1.25 | 1.5 | 2 | 4 | 4 | 6 | 4* | |
| Cinnamon sticks (first use in batch 3/5/17) | | | | | | | 2 | 2 | 3 | 3 | 3 | |
| Juice from red beet cans (optional) | 1 | | | 2 | | | 4 | 0 | 0 | 0 | 0 | |
| Sugar, Tablespoons | 1 | | | 2 | | | 4 | 4 | 4 | 6 | 6 | |

This recipe makes eggs which I think are comfortably spicy without being killer hot. The fresh quail eggs from H Mart come in packs of 18.

Place all the ingredients except the eggs and garlic, into an appropriately sized sauce pan, cover and bring to a boil. Boil for 10 minutes, then turn off the heat, add the garlic, and let it sit, covered, for at least two hours. Then turn the heat back on near the end of the two hours, to get the brine hot but not boiling.

While the brine is steeping, sanitize the canning jars and lids by boiling them for 15 minutes. I use a Ball canning pot which comes in a "kit" with other canning tools. Re-use the same water for the hot water bath. You'll need enough water and a pot large enough to cover the filled jars with about an inch of water. It's also important to use a pot with a basket or false bottom to keep the jars from sitting directly on the bottom of the pot while boiling, because the direct heat can cause jars to crack.

Meanwhile, place the quail eggs in a wide pot with enough water to just cover the eggs. Bring to a boil and boil for 3 minutes. **Options for peeling:** 1) Drain the water, replace with cold water, cool the eggs until you can handle them, and shake the pot to knock the eggs around and crack the shells all over. The shells are softer and thinner than chicken eggs and they peel relatively easily once you get them started. 2) **Preferably**, put the hot boiled eggs directly into a large container with plain white vinegar, enough for the eggs to move freely without being packed tightly. The eggs will soon start bubbling from the vinegar reacting with the calcium in the eggs. The brown ink spots on the eggs will also lift off. Soak the eggs for 3-4 hours or longer. The shells will get soft and rubbery, and MUCH easier to peel.

Put peeled eggs (and any vegetables you want to add such as green beans, carrot slices, baby corn, etc.) directly into the sterilized jars, leaving about an inch of space between the eggs and the top of each jar. Pour hot brine (with or without peppers and garlic, your choice), into each jar with the eggs, completely covering the eggs and filling each jar to ½ inch of the top. Wipe the rim of the jars clean, apply lids, and screw the rings down snug but not tight. Stand the jars in the hot water bath, covering the jars with at least an inch of water. Return to a rolling boil and boil for ten minutes. Remove the jars from the bath and let them cool to room temperature. The lids will make a "ping" sound as the jars start to cool, indicating a good seal. Once completely cool, check the lids by pressing down on the center. If any of the lids flex or pop when you press down, they haven't sealed properly and you should either open and re-can them, or just put that jar in the fridge and eat them first. Otherwise, store the jars until you're ready to eat them. Refrigerate after opening.

3/5/17 batch notes on quantities and volumes:

This batch used 8 packs of eggs (144), two packs of baby corn from the produce department, and almost one full pint container of peeled garlic. This took 9 pint jars. Alternate filling with eggs, garlic, and corn. When half-full, add some brine, then continue filling and top off with brine to 1/2" of the top. There was about half a cup of brine left over. The canner will hold up to 9 pint jars. This was the first time adding cinnamon sticks to the brine. It also has more pepper concentration.

7/30/17 Batch Notes:

6 packs of quail eggs plus two dozen Medium chicken eggs; two packs of baby corn (50 pieces) and 128 whole peeled garlic. Six packs of quail eggs fit into 8 pint jars with 13-14 eggs, 5 baby corn, and 10 garlic in each. Two dozen medium chicken eggs fit into two quart jars with a dozen garlic and a few baby corn in each. The amount of brine was just about perfect, with only about half a cup of brine left over. **12/14/18 TASTING:** Still good, strong vinegar, **try more sugar**. Heat comes on slow and late.

12/14/18 Batch Notes:

8 packs of quail eggs and two dozen small chicken eggs. No corn this time. 8 pint and 2 quart jars. 18 quail eggs per jar, 12 chicken eggs per quart, including garlic and spice/pepper material. The volume of brine left about a pint. Brine cooked and simmered longer, garlic started breaking down. Habaneros were small.

1/29/19 Batch Notes

Same volume and spice amounts as the 12/14/18 batch, except had 6 very large jalapenos instead of 10. Also added baby corn, and green beans so the 6 containers of eggs made 8 pint jars. For pickles, I made spears, halves, and chips. Chips were too thin. Diluted 3 cups of left-over egg brine with 1.5 cups of water and 2 cups of vinegar. I forgot to add 1.5 tsp. of dill seed to each jar before processing them, so we opened them all up, added the dill, and re-processed them.

4/25/20 Batch Notes

Increased amount of sugar to 6 tablespoons. (*Also, all seeds from peppers were scooped out before adding to brine.) Brine was still pretty peppery. Filled 7 jars with 18-20 eggs and about 8-10 toes of garlic, but no vegetables or peppers. Filled an 8th jar with green beans. Perfect amount of brine.

5/30/20 Batch Notes

Six packs of eggs, and two cans of baby corn, yielded eight pint jars. 4 Jalapenos and 2 Habaneros, with seeds removed.