## **Red Beet Eggs**

Great for picnics. We love to eat them with the Shepherd's Pie found in my Cookbook.

6 hard boiled eggs

- 1 (15 oz.) can of red beets, sliced
- 3 Tb. vinegar
- 3 Tb. sugar
- 1/4 cup water
- 1 tsp. celery seeds

salt and pepper



Remove shells from eggs and set aside.

Pour juice of red beets in bowl.

Add to juice the vinegar, sugar, water, celery seeds , salt and pepper.

Add sliced beets and whole peeled eggs.

Refrigerate 1 hour and serve.

Yield: 6 servings.

## JACQUELINE'S COOKBOOK