



Chef Matthew McClure
The Hive

Pickled Egg Salad

FOR THE PICKLED EGGS

- 6 whole eggs (hard boiled & peeled)
- 1 pint water
- 1 pint rice vinegar
- 1 tsp mustard seed
- 1 tsp black pepper (whole)
- 1 sp allspice (whole)
- 2 ea bay leaves
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup salt

Combine everything except for the eggs. Place in a pot on the stove and warm until sugar and salt are dissolved. Allow the pickling liquid to cool and place eggs in the liquid. Let set for at least 24 hours.



FOR THE PICKLED EGG SALAD

- 6 pickled eggs
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ teaspoon cayenne pepper
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon Dijon mustard

Grate eggs on a cheese grater, medium sized. Mix the rest of the ingredients into eggs. When serving, use paprika to garnish.