

BBQ Eggs

By Steven Raichlen

YIELD 12 eggs

TIME 30 minutes, plus 7 days' pickling

Pickled eggs are popular bar food everywhere, but at Backyard Barbecue in Tompkinsville, Ky., they come with a fiery twist. The eggs are pickled in an incendiary amalgam of cayenne, melted butter and vinegar. This is the classic dip for Monroe County pork-shoulder steaks, repurposed to pickle eggs. The preparation is simple, but budget seven days to complete the pickling process.

INGREDIENTS

1 quart distilled white vinegar
½ pound salted butter (2 sticks)
½ pound lard (or butter)
2 tablespoons salt, or to taste
2 tablespoons cayenne pepper (3 if you like your dip really fiery)
2 tablespoons ground black pepper (3 if you like your dip really fiery)
1 tablespoon yellow mustard (optional)
1 tablespoon ketchup (optional)
12 large eggs

PREPARATION

Step 1

Make the dip: Place all the ingredients except the eggs in a deep pot along with 1/2 cup water and bring to a boil over medium-high heat until the butter and lard are melted, whisking to dissolve the salt, about 10 minutes. Reduce heat and gently simmer the sauce until richly flavored, about 15 minutes. Correct the seasoning, adding salt, cayenne or pepper to taste.

Step 2

Place the eggs in a large pot with cold water to cover by 4 inches. Gradually bring eggs to a boil. Reduce heat slightly and briskly simmer for 11 minutes.

Step 3

Drain the eggs in a colander and rinse with cold water until cool enough to handle. Shell them under cold running water. Place them in a deep bowl or container and pour the dip over them.

Step 4

Pickle the eggs in the refrigerator for 7 days. The butter and lard will congeal on top. Break through and discard this. Drain the eggs and serve.

Tip

Depending on the size of the eggs and your container, you may have a little more dip than you need. Save any excess for spooning over grilled pork, chicken or steak.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Adapted from Backyard Barbecue, Tompkinsville, Ky.