

Wishbone's Egg Cure Recipe

Think I'll pass this cure to everybody to keep it going. I got it from a Jack Perry sportsman writer many years ago. Been using for over 30 years. It's cheap to make and last way longer than borax or the pro cure way.

Ingredients:

Canning salt

Brown sugar

Jello (orange or red your choice for color)

Container to soak eggs (I use restaurant big pickle jars)

Mason jars to store eggs or something compatible.

I found glass is the best storage.

One way to remember figure for the mix is Rt.421 Michigan City road.

Mix 4 parts water, 2 parts canning salt, 1 part brown sugar, 1 box of jello mix (orange or red your choice for color of eggs)

Heat mixture up till everything is dissolved. Let sit and cool off. (if want to cool down quickly add some ice to cool), remove scum floating on top with spoon.

Add eggs and cure for 12 hours. Remove eggs and lay them out on paper towels or cardboard. (no newspapers, ink creates problems!) Let drain off and dry somewhat. Store eggs in mason jars in refrigerator.

As you you're ready to cap the jar light a piece of paper on fire throw into jar and then cap off jar (Removes air inside jar helps to keep eggs even longer).

I have had eggs stay up to 2 years in refrigerator. If you only cure a small of eggs I have reused brine 2X. Normally it cures quart of eggs. Store brine in refrigerator till next use. I have doubled up mixture and cure up to 3-4X.

I hope this helps all you Fisheads out. Bruce.....ontheloose