Transcript: How to preserve eggs naturally for long term storage at home

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**[00:00:00]** okay it's springtime and in Spring you

**[00:00:03]** get lots of eggs if you have happy

**[00:00:06]** chickens happy chickens lay lots of eggs

**[00:00:09]** uh during the year you have kind of like

**[00:00:11]** Peak production which is spring and and

**[00:00:14]** fall but then during the winter you get

**[00:00:16]** fewer eggs uh which creates kind of

**[00:00:18]** conundrum so with Peak production during

**[00:00:21]** spring how do you have enough eggs

**[00:00:24]** during winter well it's called glassing

**[00:00:27]** it's kind of a form of pickling but not

**[00:00:29]** really farm fresh eggs have a seal

**[00:00:33]** around these eggs that let them I

**[00:00:35]** haven't washed these eggs and I could

**[00:00:37]** leave them out on my counter for like a

**[00:00:38]** month or two months and they're totally

**[00:00:40]** fine the store bought eggs you got to

**[00:00:43]** stick in the refrigerator that's what

**[00:00:44]** you got to do and the the moment you

**[00:00:46]** can't leave them out for like a couple

**[00:00:48]** hours cuz you could make your egg go

**[00:00:50]** rotten and nobody wants to eat a rotten

**[00:00:52]** egg um but a farm fresh egg a Freer

**[00:00:55]** range egg a not washed egg you can just

**[00:00:58]** leave out for one two one or two months

**[00:01:02]** but if you glass them then they can last

**[00:01:05]** a year some people say up to 2 years

**[00:01:08]** I've never gone that long I usually just

**[00:01:10]** do it in the year between spring Peak

**[00:01:13]** production and winter low production so

**[00:01:18]** how do you do it it's super simple a

**[00:01:21]** little lime pickling

**[00:01:24]** solution a glass jar and your eggs

**[00:01:28]** that's it the the quantity of it is 3

**[00:01:31]** tblspoon per quart this is a 1 gallon

**[00:01:35]** jar I'm going to use about a half a

**[00:01:37]** gallon of water in here so I'm going to

**[00:01:38]** make a half a gallon of solution I'm

**[00:01:41]** going to very carefully put the eggs

**[00:01:43]** inside of here and then I'm going to

**[00:01:45]** pour the solution on top of the eggs and

**[00:01:49]** that's it it's that easy and then you

**[00:01:51]** can leave then you can stick them in in

**[00:01:53]** the cabinet for a year um we'll talk

**[00:01:55]** about some things you need to be careful

**[00:01:57]** with while you're doing it but I mean

**[00:02:00]** that's it it's that simple so now let's

**[00:02:03]** get down to the

**[00:02:09]** how the recipe is really easy but

**[00:02:12]** there's a lot of dos and don'ts um and

**[00:02:14]** that's the things you have to remember

**[00:02:15]** so for every quart of water you're going

**[00:02:17]** to do one tablespoon this is a gallon

**[00:02:20]** jar so I'm using a half a gallon which

**[00:02:22]** is going to be 6 tablespoons

**[00:02:24]** one

**[00:02:28]** 2 3

**[00:02:34]** four

**[00:02:38]** five six there's the solution we're just

**[00:02:42]** going to let that so I do no guys this

**[00:02:45]** thing's kind of getting set let's talk

**[00:02:47]** about some of the do's and

**[00:02:50]** don'ts

**[00:02:52]** Do's use real pickling solution so there

**[00:02:57]** is lots of different pickling ones

**[00:03:00]** you're going to use a pickling Line This

**[00:03:02]** is you can get this everywhere they have

**[00:03:04]** their own website you can get on Amazon

**[00:03:07]** um if you go to Public Square there

**[00:03:09]** there's a bunch of different pickling

**[00:03:10]** recipes on there definitely go if I mean

**[00:03:13]** I recommend going to Public Square

**[00:03:14]** because it's it's it's a great America

**[00:03:16]** loving website that you can get

**[00:03:18]** everything that you need pickling lime

**[00:03:19]** is what you're

**[00:03:20]** doing use good water so you just need to

**[00:03:24]** use clean purified water that's it um

**[00:03:30]** this is well water that goes through a

**[00:03:33]** purifier and then goes through the Aro

**[00:03:35]** so this is totally super clean water you

**[00:03:38]** can see that pickling solution is

**[00:03:40]** already kind of getting in there who and

**[00:03:43]** then I'm going to pour that on top of

**[00:03:45]** here now where you store this is really

**[00:03:49]** important when I stack all of these eggs

**[00:03:51]** up in here there's going to be a decent

**[00:03:53]** amount of weight and even though I'm

**[00:03:55]** going to have water there's enough

**[00:03:56]** weight where if I'm moving this around

**[00:03:58]** and I crack an egg inside out of here it

**[00:04:00]** can rot the water right it can get

**[00:04:02]** filthy because the um the egg once it

**[00:04:05]** cracks and that yolk is getting in there

**[00:04:08]** there's there's lots of stuff in an egg

**[00:04:10]** and then it's going to be mixing with my

**[00:04:12]** solution it's going to ruin my solution

**[00:04:14]** so make sure that I'm being gentle with

**[00:04:15]** it and I store it in a place that's cool

**[00:04:19]** dark and stable so you're not moving

**[00:04:22]** around during the holidays if you're

**[00:04:23]** baking lots of work um the eggs that I

**[00:04:27]** put in there I'm kind of picky about so

**[00:04:30]** if if the egg is like some eggs you can

**[00:04:33]** just brush off like that is a great egg

**[00:04:35]** to go in there but I'm sure I have some

**[00:04:38]** dirty eggs in

**[00:04:40]** here and I try like this one that's just

**[00:04:44]** a dirty egg uh and I'm when I have a

**[00:04:48]** whole bunch of clean eggs in here here's

**[00:04:50]** another dirty egg I'm just going to

**[00:04:52]** discriminate and I'm not going to use

**[00:04:53]** those eggs I'm also going to inspect

**[00:04:56]** every single egg that goes in there um I

**[00:04:58]** have one chicken

**[00:05:00]** she's super sweet but she here's one of

**[00:05:03]** her eggs here's one of her eggs she

**[00:05:06]** always leaves kind of these deformed

**[00:05:08]** eggs she also left a feather on here

**[00:05:10]** that's cute um

**[00:05:14]** I want perfect eggs I want to make sure

**[00:05:16]** there's no hairline cracks um and I

**[00:05:18]** don't want any deformities because once

**[00:05:20]** I put them in the pickling solution if

**[00:05:22]** this egg is cracking or is cracked when

**[00:05:24]** I put it in there if the kids go outside

**[00:05:25]** and they're collecting them and they put

**[00:05:27]** it in the basket and they crack the egg

**[00:05:28]** when they put it in there then I'm

**[00:05:29]** already like setting myself up for

**[00:05:31]** failure so I'm be picky about the eggs

**[00:05:33]** that I put in there a lot of different

**[00:05:34]** ways to put the eggs in there some

**[00:05:36]** people fill the water up and because

**[00:05:37]** they don't want to break the egg and

**[00:05:38]** they put it inside the lime pickling

**[00:05:41]** solution will dry your hands out so I

**[00:05:44]** never do that I very carefully and

**[00:05:46]** you'll see because it takes a little bit

**[00:05:48]** of time especially with my big a pans

**[00:05:50]** just put one egg in here at a time very

**[00:05:53]** carefully and then uh and then I pour

**[00:05:55]** the solution on top of that that's it

**[00:05:57]** put the lid on store it away and I'm

**[00:05:59]** done and I can come back to it in 6

**[00:06:02]** Months 8 months a year and I have

**[00:06:04]** perfect eggs scrambled eggs um

**[00:06:06]** hard-boiled eggs poached I can do

**[00:06:08]** anything I want with them and they're

**[00:06:09]** just perfect eggs so let's just do

**[00:06:25]** it don't store your eggs in the jar

**[00:06:28]** while you are are waiting to fill the

**[00:06:31]** entire jar what's going to happen is

**[00:06:33]** it's they're going to get moldy um the

**[00:06:35]** moisture is going to get trapped in the

**[00:06:36]** jar it's going to smell like earthy like

**[00:06:38]** dirt but what's actually happening is

**[00:06:40]** they're getting moldy and once that egg

**[00:06:42]** gets that mold on the outside the egg on

**[00:06:43]** the inside is totally ruined so just

**[00:06:45]** store them open air outside like you

**[00:06:47]** normally would before you eat them and

**[00:06:50]** uh and then once you have enough eggs to

**[00:06:51]** fill a whole entire jar then go to your

**[00:06:54]** glassing all

**[00:06:56]** right get a good stir make sure cuz

**[00:06:59]** pickling solution is going to settle at

**[00:07:01]** the bottom

**[00:07:11]** then ni CL

**[00:07:17]** got that's it now as uh the the pickling

**[00:07:21]** line settles inside of here uh you're

**[00:07:24]** going to see like this white um powder

**[00:07:27]** settle on top of the eggs totally normal

**[00:07:29]** perfectly normal um but if you see that

**[00:07:33]** the water inside of here starts getting

**[00:07:35]** like this weird yellow Funk or Cloud

**[00:07:37]** something went wrong either with your

**[00:07:38]** solution one of the eggs is cracked and

**[00:07:41]** and that whole entire jar is going to

**[00:07:42]** get busted so um instead if you see it

**[00:07:46]** not this nice clean white or kind of

**[00:07:49]** clear translucent something's wrong this

**[00:07:53]** is how it should look there there

**[00:07:54]** there's this I think a a gap in

**[00:07:57]** information that used to be generational

**[00:07:59]** information passed on from like

**[00:08:00]** grandparents to their grandkids um

**[00:08:03]** canning glassing these were all very

**[00:08:05]** commonplace and very normal things if

**[00:08:07]** you don't know this you can get online

**[00:08:09]** there's home sitters right now that know

**[00:08:10]** all these things on the survival side if

**[00:08:13]** you if you're a prepper and you don't

**[00:08:15]** know how to do these things like are you

**[00:08:18]** really though um it is that easy just to

**[00:08:21]** do it this way um if you missed kind of

**[00:08:23]** the recipe you can just click on it's in

**[00:08:25]** the description if you have any

**[00:08:26]** questions about how we do this or why we

**[00:08:28]** do this or or when to do this what to

**[00:08:31]** use go into the comment section and

**[00:08:33]** we'll fill all that out if you want to

**[00:08:35]** see us um kind of as a prepper and

**[00:08:38]** prepping family and organization how we

**[00:08:41]** do things whether it's communication or

**[00:08:43]** canning pickling just hit hit us up um

**[00:08:48]** well you can see it's starting to settle

**[00:08:49]** look this is all the line down here any

**[00:08:53]** perfectly normal so freaking good this

**[00:08:56]** right

**[00:08:57]** here is going to be

**[00:09:00]** good for one to two

**[00:09:02]** years that

**[00:09:04]** easy go store it in a cool dark place

**[00:09:09]** that will not see a lot of

**[00:09:11]** access be gentle

# Full Text (without timestamps)

okay it's springtime and in Spring you get lots of eggs if you have happy chickens happy chickens lay lots of eggs uh during the year you have kind of like Peak production which is spring and and fall but then during the winter you get fewer eggs uh which creates kind of conundrum so with Peak production during spring how do you have enough eggs during winter well it's called glassing it's kind of a form of pickling but not really farm fresh eggs have a seal around these eggs that let them I haven't washed these eggs and I could leave them out on my counter for like a month or two months and they're totally fine the store bought eggs you got to stick in the refrigerator that's what you got to do and the the moment you can't leave them out for like a couple hours cuz you could make your egg go rotten and nobody wants to eat a rotten egg um but a farm fresh egg a Freer range egg a not washed egg you can just leave out for one two one or two months but if you glass them then they can last a year some people say up to 2 years I've never gone that long I usually just do it in the year between spring Peak production and winter low production so how do you do it it's super simple a little lime pickling solution a glass jar and your eggs that's it the the quantity of it is 3 tblspoon per quart this is a 1 gallon jar I'm going to use about a half a gallon of water in here so I'm going to make a half a gallon of solution I'm going to very carefully put the eggs inside of here and then I'm going to pour the solution on top of the eggs and that's it it's that easy and then you can leave then you can stick them in in the cabinet for a year um we'll talk about some things you need to be careful with while you're doing it but I mean that's it it's that simple so now let's get down to the how the recipe is really easy but there's a lot of dos and don'ts um and that's the things you have to remember so for every quart of water you're going to do one tablespoon this is a gallon jar so I'm using a half a gallon which is going to be 6 tablespoons one 2 3 four five six there's the solution we're just going to let that so I do no guys this thing's kind of getting set let's talk about some of the do's and don'ts Do's use real pickling solution so there is lots of different pickling ones you're going to use a pickling Line This is you can get this everywhere they have their own website you can get on Amazon um if you go to Public Square there there's a bunch of different pickling recipes on there definitely go if I mean I recommend going to Public Square because it's it's it's a great America loving website that you can get everything that you need pickling lime is what you're doing use good water so you just need to use clean purified water that's it um this is well water that goes through a purifier and then goes through the Aro so this is totally super clean water you can see that pickling solution is already kind of getting in there who and then I'm going to pour that on top of here now where you store this is really important when I stack all of these eggs up in here there's going to be a decent amount of weight and even though I'm going to have water there's enough weight where if I'm moving this around and I crack an egg inside out of here it can rot the water right it can get filthy because the um the egg once it cracks and that yolk is getting in there there's there's lots of stuff in an egg and then it's going to be mixing with my solution it's going to ruin my solution so make sure that I'm being gentle with it and I store it in a place that's cool dark and stable so you're not moving around during the holidays if you're baking lots of work um the eggs that I put in there I'm kind of picky about so if if the egg is like some eggs you can just brush off like that is a great egg to go in there but I'm sure I have some dirty eggs in here and I try like this one that's just a dirty egg uh and I'm when I have a whole bunch of clean eggs in here here's another dirty egg I'm just going to discriminate and I'm not going to use those eggs I'm also going to inspect every single egg that goes in there um I have one chicken she's super sweet but she here's one of her eggs here's one of her eggs she always leaves kind of these deformed eggs she also left a feather on here that's cute um I want perfect eggs I want to make sure there's no hairline cracks um and I don't want any deformities because once I put them in the pickling solution if this egg is cracking or is cracked when I put it in there if the kids go outside and they're collecting them and they put it in the basket and they crack the egg when they put it in there then I'm already like setting myself up for failure so I'm be picky about the eggs that I put in there a lot of different ways to put the eggs in there some people fill the water up and because they don't want to break the egg and they put it inside the lime pickling solution will dry your hands out so I never do that I very carefully and you'll see because it takes a little bit of time especially with my big a pans just put one egg in here at a time very carefully and then uh and then I pour the solution on top of that that's it put the lid on store it away and I'm done and I can come back to it in 6 Months 8 months a year and I have perfect eggs scrambled eggs um hard-boiled eggs poached I can do anything I want with them and they're just perfect eggs so let's just do it don't store your eggs in the jar while you are are waiting to fill the entire jar what's going to happen is it's they're going to get moldy um the moisture is going to get trapped in the jar it's going to smell like earthy like dirt but what's actually happening is they're getting moldy and once that egg gets that mold on the outside the egg on the inside is totally ruined so just store them open air outside like you normally would before you eat them and uh and then once you have enough eggs to fill a whole entire jar then go to your glassing all right get a good stir make sure cuz pickling solution is going to settle at the bottom then ni CL got that's it now as uh the the pickling line settles inside of here uh you're going to see like this white um powder settle on top of the eggs totally normal perfectly normal um but if you see that the water inside of here starts getting like this weird yellow Funk or Cloud something went wrong either with your solution one of the eggs is cracked and and that whole entire jar is going to get busted so um instead if you see it not this nice clean white or kind of clear translucent something's wrong this is how it should look there there there's this I think a a gap in information that used to be generational information passed on from like grandparents to their grandkids um canning glassing these were all very commonplace and very normal things if you don't know this you can get online there's home sitters right now that know all these things on the survival side if you if you're a prepper and you don't know how to do these things like are you really though um it is that easy just to do it this way um if you missed kind of the recipe you can just click on it's in the description if you have any questions about how we do this or why we do this or or when to do this what to use go into the comment section and we'll fill all that out if you want to see us um kind of as a prepper and prepping family and organization how we do things whether it's communication or canning pickling just hit hit us up um well you can see it's starting to settle look this is all the line down here any perfectly normal so freaking good this right here is going to be good for one to two years that easy go store it in a cool dark place that will not see a lot of access be gentle