

Pickled Beets

Ingredients

- Beets (whole, unpeeled)
- 1 cup cider vinegar
- 1 cup sugar
- 1 cup water

Instructions

1. Cook beets, then cool them and peel them.
2. Combine vinegar, sugar, and water in a pot and cook together.
3. Add the peeled beets to the mixture and bring to a boil.
4. Put the beets into jars and pour the boiling mixture over to within an inch of the top.
5. Seal the jars. No need to cold pack them.
6. They keep perfectly.

Pickled beets

Paula,

Blodys said she makes
her pickled beets this way.
Cooks her beets, cools them
and peels them.

Then she cooks
(dark red)
1 cup vinegar, 1 cup sugar +
1 cup water together.

Then she adds her beets
and brings to a boil.
over.

Then she puts her beets in
a jar, pours the boiling
mixture over to an inch of
the top. Seals ^{them} and that is
it. You don't have to
cold pack them. She gave me
a taste of hers Sat. night and
they were delicious.
She said they keep
perfectly.