

Pickled Beets

By Becky Gates - makes about 8 pint jars

7 lbs of 2 to 2 1/2 diameter beets
4 cups vinegar (5%)
1 1/2 teaspoons salt
2 cups sugar
2 cups water
1 tablespoon cinnamon
1 tablespoon cloves
4-6 onions (2 to 2 1/2 inch diameter) (optional)

Trim off beet tops, leaving 1 inch of stem and root to prevent bleeding of color. Wash thoroughly. Sort for size. Cover similar sizes with boiling water and cook until tender (about 25-30 min). Drain and discard liquid.

Cool beets. Trim off roots and stems; slip off skins. Slice into 1/4 inch slices. Peel and thinly slice onions. Combine vinegar, salt, sugar and fresh water and spices. Bring to a boil. Add beets and onions. Simmer 5 minutes. Fill jars with beets and onions, leaving 1/2 inch headspace. Add hot vinegar solution, allowing 1/2 inch headspace. Remove air bubbles, Wipe jar rims. Adjust lids. Process pints or quarts 30 minutes in a Boiling Water Bath