

Pickled Red Beets

6 medium red beets
1 tsp salt
1 cup sugar
1 cup cider vinegar

- Scrub beets, place whole in large sauce pan, and cover with water.
- Bring to a boil, reduce heat, and simmer till beets are easily pierced with a fork, about 60 minutes.
- Reserve 2 cups of the water the beets were cooked in.
- Drain the beets, when they are cool enough to handle cut off tops and roots and rub off skins.
- Slice or cube and place in a large glass storage container.
- Combine the 2 cups of reserved cooking liquid, sugar, vinegar, and salt in a sauce pan.
- Bring to a boil.
- Pour over red beets and let cool.
- Store in the refrigerator and serve as a side dish or in a tossed salad.

Variation: You can add whole peeled hard boiled eggs to the cut up red beets and then pour the pickling liquid over both. Let the eggs sit for a few days before eating so they can absorb the pickling liquid and turn a deep pink color all the way through. These red beet eggs are great in a tossed salad or as a snack.



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