

Chef Carol D's Pickled Beets



Ingredients:

- 1 pound of fresh, uncooked beets (can be a mixture of red & white)
- 1 cup apple cider vinegar
- ½ cup white sugar
- 1 ½ teaspoons whole cloves
- ½ teaspoon ground allspice
- ½ teaspoon salt

Directions:

Scrub beets, trim tops and bottom nub. Place beets in Dutch oven or large sauce pan; add enough cold water to cover; bring to a boil. Turn heat down to simmer, cover pan and cook about 30 minutes until tender (a fork can pierce beet). Strain beets into a colander and let cool for a few minutes. Peel beets by piercing skin with a paring knife and gently remove skin; skin should peel off easily. Put beets in a medium bowl to finish cooling.

In a small sauce pan combine and mix vinegar, sugar, cloves, allspice and salt. Bring to a boil, turn heat down to a slow boil and continue boiling for 5 minutes.

Slice beets and place back into bowl; pour sauce mixture over beets, cover and refrigerate for at least 2 hours. Leave beets in sauce, covered in refrigerator and use as needed; pickled beets will keep in refrigerator for about 1 month.

Recipe adapted from: Taste of Home.