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Pickled Beets

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This recipe was given to me many years ago by an elderly farmers wife and has been one of my 'must do' yearly canning recipes. If you have a large amount of beets, just keep repeating brine until your beets are all gone! Enjoy!

By SHARON HOWARD

Prep: 30 mins
Cook: 20 mins
Total: 50 mins
Servings: 60
Yield: 10 (1 pint) jars



Ingredients

10 pounds fresh small beets,
stems removed
2 cups white sugar
1 tablespoon pickling salt
1 quart white vinegar
¼ cup whole cloves

Directions

Step 1

Place beets in a large stockpot with water to cover. Bring to a boil, and cook until tender, about 15 minutes depending on the size of the beets. If beets are large, cut them into quarters. Drain, reserving 2 cups of the beet water, cool and peel.

Step 2

Sterilize jars and lids by immersing in boiling water for at least 10 minutes. Fill each jar with beets and add several whole cloves to each jar.

Step 3

In a large saucepan, combine the sugar, beet water, vinegar, and pickling salt. Bring to a rapid boil. Pour the hot brine over the beets in the jars, and seal lids.

Step 4

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.

Nutrition Facts

Per Serving: 60 calories; protein 1.2g; carbohydrates 14.1g; fat 0.2g; sodium 176.3mg.

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