



## Pickled Beets



YIELD: 7 500ML JARS    PREP: 30 MIN    PROCESS: 15 MIN

### Ingredients

- 10 lbs. Fresh Beets
- 1 tbsp. Pickling Salt
- 2 c. Sugar
- ¼ c. Whole Cloves
- 4 c. Vinegar

### Directions

1. Remove the stems from the beets cut into quarters if necessary.
2. In a large pot boil the beets in water for about 10 minutes until tender. Once they are tender the skins are easy to slide off.
3. Drain the beets and save 2 cups of the beet water and set aside.
4. Sterilize the jars (7) and lids then pack the jars with the beets. Place equal amounts of whole cloves into each jar.
5. Heat the vinegar, beet water and pickling salt in a large saucepan. Bring to a rapid boil.
6. Pour into hot jars and complete the normal canning process.