

Pickled Beets



- 3 quart sliced beets
- 2 cup sugar
- 2 stick cinnamon
- 1 tablespoon whole allspice
- 1 1/2 teaspoon salt
- 3 1/2 cup vinegar
- 1 1/2 cup water
- Jars, rings, lids

In a large stock pot combine: sugar, cinnamon, whole allspice, salt; vinegar, and water. Bring mixture to a boil, then reduce heat and simmer for 15 minutes. The ball recipe says to remove the cinnamon sticks at this point, but I leave them and just make sure one doesn't go into the jars as I finish the pickles.

While the pickling mixture is simmering sterilize your jars. The Deer Hunter likes to heat his jars in the oven, I prefer to use a dishpan full of simmering water.

Pack the sliced beets into the jar. Ladle hot pickling mixture in the jar leaving a 1/4 inch headspace; attach lids and rings. Process pints and quarts 30 minutes in a boiling water canner.

Pickles will be better after sitting a few weeks.

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