

Pickled Beets

BRINE:

1 cup Vinegar

2 cups Sugar

1/2 tsp. Ground Cinnamon

1/2 tsp. Ground Cloves

Stir all of the ingredients together in a large pot and bring to a boil.

JARS:

Boil the beets until tender. Peel, slice, and place into jars, add 1 piece of onion to each jar. Fill the jars with hot brine, put the lid on and process in a canning pot (boil for 15 minutes). After removing the jars, tighten the lids and turn upside down on a towel to seal and cool.

Store in a cool dark location.



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