

Annie's Pickled Beets

Step 1: Boil Beets until well cooked. The longer the better. Save Juice for Step 3 Brine!

Step 2: After beets have cooked, peel the skin off.

Step 3: Add Beets to Brine and bring to boil.

Brine Mixture is made with equal parts of 1 Cup Vinegar, 1 Cup Sugar and 1 Cup Beet Juice (from Step 1). Make enough so cooked beets are covered.

Step 4: While still boiling, Spoon Beets and brine into jars (I use pint jars). Add enough brine to completely fill jar. Add pickling spice (1/2 to 1 teaspoon depending how pickled you want) to top of jar. Close jar tightly and wait for the ping that lets you know the jar has sealed!

Step 5: Enjoy!