

Pickled Beets

The Best I Made Since 1974!

Select approximately 2 quarts of small beets. Cook until tender, dip in cold water and remove the skins.

Make the following syrup:

2 c sugar, 2 c water, 2 c vinegar, 1 tsp allspice, 1 tblsp cinnamon, 1 tsp cloves, 1 lemon thinly sliced and removed after simmering OR 1 tblsp lemon juice.

Pour over cut beets and simmer for 15 minutes. Pack in jars and seal.

Note: a little grated horseradish added to recipe adds a little variety