

Pickled Beets

Mother Page

scrub beets well. Cut off tops leaving just a bit of green so that they don't bleed while cooking. (They'll have to cook about 2 hours). Slip skins off beets, then take 4 cups of the juice the beets have cooked in (careful to get only the top water - not the residue at the bottom) and add

turn off water under
the sink -

buttons in
box

1 cup vinegar
1 cup sugar
1 tbsp salt -

Bring to boil and
bottle