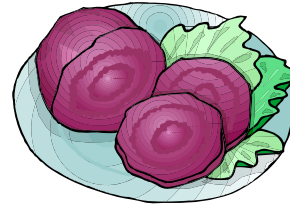


Antoinette's Old-Fashioned Pickled Beets

3½ lbs. of 2-2½" diameter beets
2 cups sugar
1-½ cups white 5% acid vinegar
(I only use Heinz in class)
½ cup water
2 - 3 onions, chopped (or sliced) to match cut of beets
pickling salt



Trim the tops off the beets, leaving 1" of the stems. Wash the beets. Cover them with boiling water and simmer until they are tender. Discard water, cool beets slightly and remove the skins. Cut the beets into chunks or slices – or leave small ones whole.

Mix the onions with the beets.

Dissolve the sugar in the vinegar and water – bring this mixture to a boil. Boil until it is nearly a syrup!

Pack the beets in hot glass jars to within ½" of the top. At this point, you can add ½ tsp pickling salt to each pint or 1 tsp pickling salt to each quart. Then, cover with the boiling pickling syrup leaving ½" head space.

Put the lids on and process in boiling water bath: 15 minutes for pints and 25 minutes for quarts.