

## Pickled Beets



Rated: ★★★★★

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Photo By: KGora

Prep Time: 30 Minutes

Cook Time: 20 Minutes

Ready In: 50 Minutes

Servings: 60

"This recipe was given to me many years ago by an elderly farmers wife and has been one of my 'must do' yearly canning recipes. If you have a large amount of beets, just keep repeating brine until your beets are all gone! Enjoy!"

### INGREDIENTS:

10 pounds fresh small beets, stems removed	1 tablespoon pickling salt
2 cups white sugar	1 quart white vinegar
	1/4 cup whole cloves

### DIRECTIONS:

1. Place beets in a large stockpot with water to cover. Bring to a boil, and cook until tender, about 15 minutes depending on the size of the beets. If beets are large, cut them into quarters. Drain, reserving 2 cups of the beet water, cool and peel.
2. Sterilize jars and lids by immersing in boiling water for at least 10 minutes. Fill each jar with beets and add several whole cloves to each jar.
3. In a large saucepan, combine the sugar, beet water, vinegar, and pickling salt. Bring to a rapid boil. Pour the hot brine over the beets in the jars, and seal lids.
4. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.