



## Pickled Beets

Servings	3 cups
Prep Time	0 hours, 0 minutes
Cook Time	2 hours, 0 minutes

### Summary

My husband ate this single-handedly in less than three days. Note: These beets are not fast. This recipe is a two-day process, which I think is why the final product was so tasty. Of course, if you're making large amounts for canning, you'll need to put the beets in a hot water bath for 30 minutes. Allow to cool at room temperature, and then no refrigeration is needed until the jar is opened.

### Ingredients

1/2 cup water  
1/2 cup sugar  
3 beets (1 pound without tops)  
3/4 teaspoon whole black peppercorns  
1/4 onion, halved  
1/8 teaspoon pickling spice  
1/4 bunch fresh dill  
1 small bay leaf (not California)  
1 cup cider vinegar  
1/4 teaspoon mustard seeds

### Instructions

1. Cool marinade, then chill, covered, 1 day to allow flavors to develop. Pour through a fine sieve into a bowl.
2. Bring all ingredients except beets to a boil in a 2- to 3-quart saucepan, stirring until sugar is dissolved. Cover and simmer 30 minutes.
3. Cook beets in a saucepan of boiling salted water until tender, 1 to 1 1/4 hours. Drain and cool. Slip off skins and cut into 1/2-inch pieces.
4. Stir together beets and marinade, then marinate, covered and chilled, 1 day.

### Sources

December 2000 Gourmet magazine - via Epicurious  
<http://www.epicurious.com/recipes/food/views/Pickled-Beets-104407>

### Related Recipes

Beet Update - [http://www.localdish.net/posts/beet\\_update](http://www.localdish.net/posts/beet_update)