First we’re going to make the bring and all you have to do is add all the brine ingredients to a medium stock pot and bring it to a boil.  Reduce the heat to medium, cover and simmer for 10 minutes.  Let it cool completely.

Peel the turnips and cut them into spears or slices, whichever you prefer.

Slice up a a large beet or two small beets.  Beets are traditionally used for pickled turnips, they make them visually more appealing.  Over time the color becomes a vibrant neon pink.

Pack the turnips and a few slices of beet along with a clove of garlic into sterilized glass jars.

Pour the brine over them, covering them completely and leaving 1/2 inch headspace from the top of the jar.

Screw on the lids.  Let the pickled turnips sit in a relatively cool place for a week to enable to fermentation process.  Then store them in the refrigerator and ideally eat them within two months.  Using this method will result in a more interesting and complex flavor than canning them.

**If you are canning them for long-term storage:**Add the brine to the sterilized jars while it’s still hot, covering the turnips completely and leaving 1/2 inch headspace from the top of the jar, and screw on the lids.  Process in a boiling water bath for 10 minutes then remove the jars and let them sit undisturbed for 24 hours before moving them.  Store them in a cool, dark place for up to a year (for maximum flavor and texture use within 6 months).

Initially light pink, the color intensifies within a few days, as does the flavor, and within a couple of weeks they’re ready to eat.