Quantity\n

3 cups of water \n

1 cup white distilled vinegar \n

2 pounds of turnips, peeled and sliced into ½-inch thick wedges or into sticks \n

6 slices of a peeled beet \n

3 cloves of garlic, peeled and thinly sliced \n

⅓ cup of coarse ground kosher salt \n

1 bay leaf \n

Quality\n

Choose the best quality ingredients for this recipes if possible organic.\n

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Procedure\n

In a saucepan over medium-high heat, add 2 cups of water, the salt and the bay leaf, stirring until the salt is dissolved.\n

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Remove the saucepan from heat and allow to cool until it reaches room temperature. Once cool, add the vinegar and the remaining 1 cup of water.\n

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Cut the turnips into ½-inch wedges or into sticks. If you cut them into sticks, make them about the size of French fries. Place 1 slice of beet into each jar (this is what will give the turnips their pink color), then divide the turnips and garlic slices among the jars. Pour the salted brine over the turnips, making sure they are completely covered, top off with water if necessary.\n

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Place the lids on the jars and let them sit at room temperature (in a cool place) for at least one week. Once done, they can be refrigerated until ready to serve. Pickles will keep for months when refrigerated.\n

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