**Arlene’s Pickled Beets**

**Ingredients:**

* **Six 15 oz. cans of Food Lion Sliced Beets**
* **2 cups of Food Lion White Distilled Vinegar**
* **2 cups of sugar**
* **1 tsp. Food Lion ground cinnamon**
* **1 tsp. McCormick Ground Cloves**
* **1 tsp. McCormick Ground Allspice**

**Directions:**

1. **Drain the beets into a container. Save the beets in one container and the beets juice in another container for later.**
2. **Put 2 cups of the beet juice, the vinegar, sugar, cinnamon, cloves, and allspice into a Dutch oven.**
3. **Boil until sugar is completely dissolved.**
4. **Add the beets to the Dutch oven.**
5. **Simmer for 15 minutes.**
6. **Remove the Dutch oven from the stove, and let cool.**
7. **Put the pickled beets into a glass jar(s). Add as much of the remaining beet juice as necessary to cover the beets. Let marinate for 2 weeks or longer. Keep refrigerated until eaten up.**
8. **Enjoy.**