

Pickled Beets



INGREDIENTS

fresh beets

2 C - sugar

2 C - water

2 C - vinegar

1 tsp - cloves

1 tsp - allspice

1 T - cinnamon

MAKES

"I have no amount for the number of beets. I guess you just do whatever :)"

DIRECTIONS

Cover beets in large stockpot. Boil water and cook beets until tender, about 15 mins.

Set aside to cool. Once cooled, peel and slice beets.

Bring brine to boil and pour over beets in jars.

Let cool and store in refrigerator.