

# Country Pickled Beets

## Ingredients

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7 lb beets 2 inches in diameter  
4 c vinegar  
1 1/2 t pickling salt  
2 c sugar  
2 c water  
2 cinnamon sticks  
12 cloves

## Instructions

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Trim beet tops but leave about an inch attached. Sort for size and place in boiling water for 20 minutes. Drain and discard liquid. Cool beets. Trim off roots and stems and skin. Slice into 1/4 inch slices. Combine vinegar, salt, sugar, and fres water. Put spices in cheesecloth bag and add to vinegar mixture. Bring to boil, add beets and simmer for 5 minutes. Fill canning jars with beets. And hot vinegars solution. Adjust lids and process for 40 minutes. Let cool before placing in a dry dark storage area until ready for use.