

# Canning Pickled Beets Recipe



## INGREDIENTS

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- 2 Cups Sugar
- 2 Cups Water
- 2 Cups White Vinegar
- 1 Tablespoon Cinnamon
- 1 Teaspoon Ground Cloves
- 1 Teaspoon Allspice
- 1/2 Teaspoon Salt
- The above will do about 8 pints

## PREPARATION

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### 10 steps to canning beets

- 1.** Check Jars - Check the jars to make sure that none have nicks on the rims, cracks or sharp edge
- 2.** Wash, Rinse Jars and Rings - Wash and rinse jars and rings. we prefer to use narrow-mouth pint jars.
- 3.** Bring Lids to a Boil - Before you begin to fill the jars, bring lids to a boil
- 4.** Wash Beets - First cut the tops about 2 inches above the beet. Do not cut the roots. This is so they don't bleed so much. Then scrub them with a brush in cold water to clean them.
- 5.** Cook Beets - Put the beets in boiling water. They should be covered with the boiling water. After the water boils again, cook 2-3 inch beets for 20 minutes.
- 6.** Peeling and Cutting Beets - removes the peels and cut off the top and the bottom roots. After this she washes them in the bowl of water. Then dices them.
- 7.** Prepare Vinegar Mix- Put all the spices and liquids in a pot and bring it to a boil while stirring. After it has boiled let it cool as you work on other steps.
- 8.** Dice the Beets- dice the beets into about 1/2-inch cubes. But pick your own size.
- 9.** Fill jars with vinegar mix and place lids and rings - fill each jar with vinegar mix to cover beets leaving a 1/2-inch headspace. Wipe rims, place lids and screw on rings, tight but not over tight. Put jars into the water bath canner with the water covering the top of the jars by a half inch and apply heat to bring it to a boil. After water bath pot boils time it for 30 minutes for pints. Remove and set on newspaper to cool
- 10.** Let jars cool and check seals - We set the jars as they come out of the steamer or water bath on newspapers to cool

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