

Gingery Pickled Beets

Ingredients

- 2 lbs red beets
- 2 cups apple cider vinegar
- 2 tablespoons pickling salt
- 1 cup sugar
- 1 cinnamon stick
- 1 2" piece of fresh ginger, peeled and thinly sliced

Preparation

Scrub the beets, removing the greens and long roots (save the greens, they're edible!). Place the beets in a pot and cover with water. Simmer over medium heat until the beets are just tender, about 30-45 minutes. Drain and rinse with cold water. When the beets are cool enough to handle, rub the skins off with your fingers. (Wear plastic gloves or resealable plastic bags on your hands if you are averse to pink-stained skin.) Trim the unwieldy ends, cut the beets into wedges, and set aside.

Prepare a boiling water bath and sterilize 3 regular-mouth 1-pint jars. Place the lids in a small saucepan, cover them with water, and simmer over very low heat.

Combine vinegar, 2 cups of water, salt, sugar, cinnamon stick and ginger slices in a pot and bring the brine to a boil.

Meanwhile, pack the beet wedges into the sterilized jars. Slowly pour the hot brine over the beets in each jar (making sure to include 2-3 ginger slices in each jar), leaving 1/2" headspace. Gently tap the jars on a towel-lined countertop to help loosen any bubbles before using a wooden chopstick to dislodge any remaining bubbles. Check the headspace again and add more brine if necessary.

Wipe the rims, apply the lids and rings and process in a boiling water bath for 10 minutes.

Let the pickles cure for at least 1 week before eating.