



Quick Pickled Beets

Adapted From Putting Food By (1975) The Steven Greene Press

2-3 large beets, enough to fill a quart sized jar

1 cup vinegar

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

2 teaspoons mustard seed

$\frac{1}{2}$ teaspoon celery seed

1 large onion, peeled and thinly sliced

Wash and trim stems from beets, boil until fork tender, reserving one cup of the cooking liquid. Once cool, remove skins and slice. Combine the reserved liquid with the vinegar, sugar, salt and spices. Bring to a boil over moderate heat; add beets and onion slices. Heat to just boiling and then remove from heat, transfer to jar and cool. Cover and refrigerate for 24 hours for flavors to blend.

