



Pickled Beets

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Yield: 5 pints

Ingredients

- 9 cups cooked, peeled, and quartered beets
- 3.75 tablespoons pickling spice
- 3.125 cups white vinegar
- 1.25 cups water
- 1.25 cups granulated sugar

Instructions

1. Cut the beet stems down, leaving just under 2 inches of stem attached. Leave the roots on the beets.
2. Wash the beets and place them in a pot. Boil for 20 to 40 minutes, depending on their size, until they are tender enough for a knife to go through easily.
3. Transfer the cooked beets into cold water and allow them to cool.
4. Remove the remaining stems and roots. Peel the beets. The skins should rub off easily after boiling and cooling.
5. Slice or quarter the beets and measure out 9 cups for one batch of five pint jars.
6. Combine the pickling spice, white vinegar, water, and granulated sugar in a pot.
7. Bring the pickling liquid to a boil and simmer for 15 minutes.
8. Add the prepared beets to the pickling liquid and bring everything back to a boil.
9. Pack the hot beets into hot pint jars, leaving ½ inch of headspace.
10. Pour the hot pickling liquid over the beets, filling the spaces around them while maintaining ½ inch of headspace.
11. Remove air bubbles with a bubble remover. Check the headspace again and adjust the jars that need it.
12. Wipe the jar rims with paper towels dampened with vinegar.
13. Place the lids on the jars and screw the bands down finger tight.
14. Place the jars into a water bath canner. Add hot water until the jars are covered by at least 1 inch of water.
15. Process the jars for 30 minutes, adjusting the processing time for your altitude as required.
16. When the processing time is complete, remove the lid from the canner and let the jars sit in the canner for 5 minutes.
17. Remove the jars from the canner and place them upright on a towel to cool.
18. Once the jars have cooled, check that they have sealed properly before storing them.

[How I Made This From Start to Finish](#)