

## TRIO OF PICKLED BEETS:

SPICY CHIAGGA BEETS, MUSTARD SEED + TARRAGON GOLDEN BEETS AND CUMIN + CLOVE RUBY BEETS

### GENERAL INGREDIENTS FOR ALL THREE TYPES

2 cups apple cider vinegar  
2 cups water  
2 tablespoons pickling salt  
3 tablespoons granulated sugar

### For the Spicy Chiagga

2 pounds chiagga / candy can beets, boiled and medium diced  
1 hot chile, finely diced (type is up to you)  
1 teaspoon red chile flakes

### For the Mustard Seed + Tarragon Golden Beets

2 pounds golden beets, boiled and medium diced  
1 teaspoon mustard seeds  
1/2 teaspoon white pepper corns  
2 teaspoons fresh tarragon, finely minced

### For the Cumin + Clove Ruby Beets

2 pounds ruby red beets, boiled and medium diced  
1 tablespoon whole cumin seed  
1/4 teaspoon whole cloves

### DIRECTIONS

Note that these directions are to make \*one\* of the variations, meaning combine the general ingredients and one of the variations.

Prepare a boiling water bath canner and 3 pint jars. Place 3 new canning lids in a small saucepan and bring to a gentle simmer.

Combine vinegar, water and salt in a small saucepan and bring to a boil. Divide spices between the three jars. Pack the beets into the jars and top with hot brine, leaving 1/2 inch headspace. Tap jars gently to remove any trapped air bubbles. If necessary, add more brine to return the headspace to 1/2 inch. Wipe rims, apply lids and rings and process jars in a boiling water bath canner for 10 minutes (start your timer when the water returns to a boil, not when the jars first go in). When time is up, remove jars from canner and let cool on a folded kitchen towel. When jars are cool enough to handle, remove rings and test seals by grasping edges of lids and carefully lifting jars. If lids hold fast, seals are good.

Wait 48 hours before eating your pickled beets. They should stay good for up to one year if stored in a neutral, darkened space.