



Canned Spiced Pickled Beets

Savannah · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

18

Description

Found this recipe for spiced pickled beets in an old recipe box I bought at a rummage sale years ago Its easy and everyone who tries them loves them

Ingredients

- - 5 ? cups distilled white vinegar - 4 cups white sugar - 4 cups water - 2 tablespoons ground cinnamon - 1 ½ tablespoons salt - 1 tablespoon ground cloves - 12 pounds beets
- peeled and sliced - 6 (1-quart) canning jars with lids and rings

Instructions

1. Mix white vinegar
2. sugar
3. water
4. cinnamon
5. salt
6. and cloves together in a large pot; bring mixture to a boil and stir until sugar has dissolved. Stir in beets and simmer until tender
7. 15 to 20 minutes. Sterilize the jars
8. lids
9. and rings in boiling water for at least 5 minutes. Using a slotted spoon
10. pack the sliced beets into the hot
11. sterilized jars
12. and pour in beet liquid to fill the jars to within 1/4 inch of the top. Run a sterilized knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
13. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
14. then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
15. cover the pot
16. and process for 30 minutes. Add more time if you are at high altitude. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
17. several inches apart
18. until cool. Once cool
19. press the top of each lid with a finger
20. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
21. dark area.