



Beet Refrigerator Pickles

Makes 1 quart ~ \$3.35

Store in the fridge when cooled and do not can this recipe. Add hard boiled eggs for a colorful protein hit – a popular street food in Miami.

Directions, supplies & ingredients

1 Quart Jar

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| 3 to 4 Beets | 1/2 Onion |
| 1 cup White Vinegar | 1 cup Filtered Water |
| 3/4 cup Sugar | 1/2 tsp Salt |
| 1/2 tsp Celery Seed | 1 Tbsp. Mustard Seed |
| 1 Clove | |

For one quart, cook 3 or 4 beets till just tender (fork will start to slide into beet), peel and cut into quarters or slices (don't overcook)

Slice 1/2 medium onion into thick slices.

Boil together:

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|--------------------------------|----------------------|
| 1 cup white vinegar | 1 cup filtered water |
| 3/4 cup sugar or 1/2 cup agave | 1/2 tsp. salt |
| 1/2 tsp. celery seed | 1 Tbsp. mustard seed |
| 1 clove | |

Pack beet and onion pieces in clean quart jar – make it pretty! Pour hot brine over, seal with new lid; cool and refrigerate. These are ready to eat when chilled and will keep in your fridge as long as you can resist eating them!

Recipe courtesy of Dena Aquilina

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