

Beet and Onion Pickles

From Bernadin Guide to Home Preserving 1995

5 pint (500ml) jars

Make these pickles when beets are in season and enjoy them throughout the year. Use whole tiny beets and pickling onions instead of sliced onions for a fancy, more elegant pickle.

8 cups prepared beets,	
4lb (1.8kg)	2L
3 cups sliced onions, about 3 medium	750 mL
2 ½ cups cider vinegar	625 mL
2 cups granulated sugar	500 mL
1 ½ cups water	375 mL
1 tbsp Mustard seed	13 mL
1 tsp Each: salt, whole allspice, whole cloves	5mL
3 cinnamon sticks, each 2 inches (5cm)	3

Scrub beets. Trim all but 2 inches off beet stems. Cook beets in boiling water, until tender, about 35 to 45 minutes. Remove from water and allow to cool slightly. Remove skins by easily slipping off beets. Cut into large chunks and measure 8 cups (2L); set aside.

Fill boiling water canner with water. Place 5 clean pint (500mL) mason jars in canner over high heat. Prepare snap lids as instructed on package.

Combine onions, vinegar, sugar, water, mustard seed, salt, allspice, cloves and cinnamon sticks in a large stainless steel or enamel saucepan. Bring to a boil; boil gently for 5 minutes.

Add beets and return to a full boil. Remove cinnamon sticks.

Pack beets into a hot jar to within ¾ inch (2cm) of top rim. Add boiling liquid to cover beets to within ½ inch (1cm). Wipe jar rim removing any stickiness. Center snap lid on jar; apply screw band just until fingertip tight. Place jar in canner. Repeat for remaining beets and liquid.

Cover canner; return water to a boil; process 30 minutes at altitudes up to 1,000 ft (305m). Remove jars. Cool 24 hours. Check jar seals. *Sealed lids curve downward.* Wipe jars, label and store in a cool dark place.

Personal notes from Colleen:

Slide butter knife down into each corner of jar to remove trapped air bubbles before wiping rims and putting on lids.

The water bath processing time is the same for litres and half litres.

9lbs (4.08 kg) = 7 U.S. quarts or 7 litre jars

For small jars cut beets into 2" pieces to fit more pieces in. Don't overfill jars with pieces, leave lots of juice around pieces or they stick up out of the liquid and get dry at top of jar.

I added 1 tbsp pickling salt, and substituted 2 tbsp pickling spice for spices.

General tip for sterilizing jars. Place clean jars in oven on baking sheet at 225 °F for 10 minutes, and hold in oven at same temperature as needed. You can have many more sterilized hot dry jars ready to fill this way instead of in a boiling water bath.