

## Pickled Beets: Old-Fashioned Sweet & Tangy Recipe for Preserving

Here's what you'll need to create these old-fashioned sweet and tangy pickled beets:



**TIME**  
**40 min**

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**ChefManiac**

### INGREDIENTS

6 medium beets, trimmed (leaving a little stem) and scrubbed clean

1 cup white vinegar

1/2 cup water

1/2 cup granulated sugar

1/2 teaspoon salt (kosher or canning salt preferred)

1/4 teaspoon ground cloves

1/4 teaspoon ground allspice

1 small cinnamon stick

1/4 red onion, thinly sliced (optional, for added flavor and color)

Swaps and Notes:

**Beets:** Medium-sized beets are easiest to work with. Choose firm, fresh beets. Both red and golden beets work.

**Vinegar:** White vinegar provides a clean, sharp tang. Apple cider vinegar can be used for a slightly fruitier note.

**Sugar:** Adjust the amount of sugar to your desired level of sweetness. For a less sweet pickle, you can slightly reduce it.

**Salt:** Use kosher salt or pickling salt (non-iodized) for best results. Regular table salt with iodine can sometimes cause discoloration or cloudiness.

**Spices:** Ground cloves, allspice, and a cinnamon stick provide that classic warm, aromatic pickling

spice flavor. You can add a few black peppercorns or a bay leaf if desired.

Red Onion (Optional): Adds a mild oniony bite and another layer of color.

Jars: Use clean, sterilized glass jars with tight-fitting lids.

Directions:

Cook Beets: Place the whole, trimmed, and scrubbed beets in a large pot. Cover them with water and bring to a rolling boil over high heat. Reduce the heat and cook for 30-40 minutes, or until the beets are fork-tender (easily pierced with a fork).

Cooking time will vary depending on the size of your beets.

Cool, Peel & Slice: Drain the cooked beets and allow them to cool slightly until they are comfortable enough to handle. Once cool, the skins should slip off easily (you can use your fingers or a paring knife). Slice the peeled beets into ...-inch rounds or wedges.

Prepare Pickling Brine: In a medium saucepan, combine the white vinegar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup granulated sugar,  $\frac{1}{2}$  teaspoon salt, ... teaspoon ground cloves, ... teaspoon ground allspice, and the small cinnamon stick. Bring the mixture to a simmer over medium heat, stirring constantly until the sugar is completely dissolved. Let it simmer gently for 1-2 minutes to infuse the flavors.

Fill Jars: While the brine is simmering, place the sliced beets (and thinly sliced red onion, if using) into clean, sterilized glass jars. Pack them in snugly but don't crush them.

Pour Hot Brine: Carefully pour the hot pickling liquid over the beets in the jars, ensuring they are completely submerged in the brine.

Cool & Refrigerate: Let the jars cool completely to room temperature. Once cool, cover them tightly with their lids and refrigerate for at least 24 hours before serving. This chilling time allows the flavors to meld and develop.

Storage and Enjoyment:

Pickled Beets keep well refrigerated for up to 3 weeks.

For longer storage, you can follow proper water bath canning procedures for shelf stability (this would require specific canning guidelines beyond this recipe, including processing times and jar sterilization methods).

Tips for Success:

Cook Beets Tender: Ensure the beets are tender before peeling and slicing, as they won't cook further in the brine.

Peel When Warm: Beets are easiest to peel when they are still warm (but cool enough to handle).

Adjust Sweetness/Tanginess: Taste the brine after simmering. Adjust sugar for sweetness or a tiny splash more vinegar for tang.

Freshly Ground Spices (Optional): While ground spices are used, a few whole cloves or allspice berries could also be added to the brine for infusion.

Submerge Beets: Ensure the beets are fully submerged in the brine for proper pickling and preservation.

Chill for Flavor: The 24-hour chill time is important for the flavors to fully meld.

Serving Suggestions and Pairings:

## DIRECTIONS

1. Making : Old-Fashioned Pickled Beets involves cooking the beets first, then preparing a flavorful brine and combining!
2. Cook : Beets: Place the whole, trimmed, and scrubbed beets in a large pot. Cover them with water and bring to a rolling boil over high heat. Reduce the heat and cook for 30-40 minutes, or until the beets are fork-tender (easily pierced with a fork). Cooking time will vary depending on the size of your beets.
3. Cool, : Peel & Slice: Drain the cooked beets and allow them to cool slightly until they are comfortable enough to handle. Once cool, the skins should slip off easily (you can use your fingers or a paring knife). Slice the peeled beets into ...-inch rounds or wedges.
4. Prepare : Pickling Brine: In a medium saucepan, combine the white vinegar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup granulated sugar,  $\frac{1}{2}$  teaspoon salt, ... teaspoon ground cloves, ... teaspoon ground allspice, and the small cinnamon stick. Bring the mixture to a simmer over medium heat, stirring constantly until the sugar is completely dissolved. Let it simmer gently for 1-2 minutes to infuse the flavors.
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14. **Submerge : Beets:** Ensure the beets are fully submerged in the brine for proper pickling and preservation.
15. **Chill for : Flavor:** The 24-hour chill time is important for the flavors to fully meld.
16. **Serving Suggestions and Pairings:** These Old-Fashioned Pickled Beets are a wonderfully versatile condiment and side dish:
17. **Side : Dish:** Serve alongside roasted meats (like pork or chicken), or with grilled fish.
18. **Salads:** Add them to green salads, potato salads, or grain salads for a pop of color and tangy flavor.
19. **Sandwiches/: Burgers:** A surprising and delicious addition to a sandwich or burger.
20. **Antipasto : Platter:** Serve on an appetizer platter with cheeses and other pickled vegetables.
21. **Snack:** Enjoy them straight from the jar as a refreshing, tangy snack.
22. For other unique homemade condiments, consider my Zesty Jalapeno Relish or my Fermented Lemons for a different kind of tang.
23. **More Recipes You Will Love:** If you loved the joy of preserving fresh produce and creating comforting, flavorful dishes, here are a few more fantastic recipes that I think you'll absolutely love:
24. For another simple and vibrant pickled fruit, check out my Pickled Watermelon.
25. If you appreciate the magic of homemade preserves, my Homemade Chokecherry Jelly is a delightful sweet option.

## SWAPS & NOTES

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**Sugar:** Adjust the amount of sugar to your desired level of sweetness.

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pickled-beets-old-fashioned-sweet-tangy-recipe-for-preserving/>