

Beets

2 c Sugar
1 1/2 tsp salt

3 1/2 c Vinegar
1 1/2 c water

Leave beet stems 2-3"

Cook 5-10 min in pressure
cooker. Peel + drop in hot
(washed + put in oven @ 200°)
jar. Pour over hot vinegar +
seal.

Does 4 qt. beets.
6 batches from 1 gal
vinegar. →

1/3 recipe =

2/3 c sugar

1/2 t salt

1/4 c. vinegar

1/2 c. water