

Pickled Raw Beets

Easy to make pickled raw beets.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 15 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Simple to moderate

Vegan experience: Absolute beginner

Preparation style: Raw



Ingredients

Beets, raw	6 each - 2" diameter
Cider vinegar	0.3 cup
Water	0.5 cup
Maple syrup	1.5 tablespoon
Salt	0.75 teaspoon
Rosemary, fresh	1 tablespoon
Dill weed, fresh	4 sprig
Garlic, fresh	1 clove

Instructions

1. Wash and peel your beets. Use a knife or a mandolin slicer to cut very fine slices and set aside in a plate.
2. Boil water and allow it to cool slightly but it should remain hot.
3. Take a glass jar and add in a few sprigs of fresh Rosemary and your dill.
4. Place a whole large garlic clove in your glass jar, or 2 medium sized cloves.
5. Place the vinegar in jar, along with the salt, maple syrup. Stir.
6. Add the beets and squish them in so they are packed tight.
7. Add the hot water until jar is filled near top. It may require a bit less than half cup, or a bit more. You can taste the water mixture and see if you would like to add more salt.
8. Place lid on jar and allow to sit at room temperature for 1 to 3 hours.
9. Place in fridge and consumed within 3 weeks.