
Waukesha County
UW Extension

Farmers Market Fresh

Beet Pickles

Ingredients:

Yield: 7-8 Pints

7 pounds red beets (2 to 2 1/2 inches in diameter)
4 to 6 onions (2 to 2 1/2 inches diameter) peeled & thinly sliced

Pickling Solution Ingredients:

4 cups white vinegar (5% acetic acid)
1 1/2 teaspoons canning and pickling salt
2 cups water
12 whole cloves
2 sticks cinnamon



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

Waukesha County
UW Extension

Farmers Market Fresh

Beet Pickles

Ingredients:

Yield: 7-8 Pints

7 pounds red beets (2 to 2 1/2 inches in diameter)
4 to 6 onions (2 to 2 1/2 inches diameter) peeled & thinly sliced

Pickling Solution Ingredients:

4 cups white vinegar (5% acetic acid)
1 1/2 teaspoons canning and pickling salt
2 cups water
12 whole cloves
2 sticks cinnamon



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

Waukesha County
UW Extension

Farmers Market Fresh

Beet Pickles

Ingredients:

Yield: 7-8 Pints

7 pounds red beets (2 to 2 1/2 inches in diameter)
4 to 6 onions (2 to 2 1/2 inches diameter) peeled & thinly sliced

Pickling Solution Ingredients:

4 cups white vinegar (5% acetic acid)
1 1/2 teaspoons canning and pickling salt
2 cups water
12 whole cloves
2 sticks cinnamon



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

Waukesha County
UW Extension

Farmers Market Fresh

Beet Pickles

Ingredients:

Yield: 7-8 Pints

7 pounds red beets (2 to 2 1/2 inches in diameter)
4 to 6 onions (2 to 2 1/2 inches diameter) peeled & thinly sliced

Pickling Solution Ingredients:

4 cups white vinegar (5% acetic acid)
1 1/2 teaspoons canning and pickling salt
2 cups water
12 whole cloves
2 sticks cinnamon



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

Directions:



Waukesha County

1. Wash beets and trim off tops, leaving 1 inch of stem and the roots intact (to prevent bleeding of color). Cook unpeeled until skins can be slipped off easily and beets are tender (approx. 25-30 min). **Drain and discard liquid carefully.** Cool beets.
2. Trim roots and stems and slip off skins. Cut into 1/4 inch slices.
3. Combine vinegar, salt, water and sugar to make pickling solution. Tie spices in a cheese cloth bag and add to pickling solution. Bring to a boil, add beets and sliced onions and simmer 5 minutes more. Remove spice bag.
4. Pack hot beets and onions into clean, hot pint jars. Pour boiling hot pickling solution over beets, leaving 1/2 inch headspace. Remove bubbles with a knife or rubber spatula. Wipe jar rims with clean cloth.
5. Cap jars with pretreated lids and adjust caps.
6. Process in a boiling water canner: 30 minutes for pints or quarts.

Recipe from UW Extension, Cooperative Extension's
Wisconsin Safe Food Preservation Series: Homemade Pickles & Relishes

Directions:



Waukesha County

1. Wash beets and trim off tops, leaving 1 inch of stem and the roots intact (to prevent bleeding of color). Cook unpeeled until skins can be slipped off easily and beets are tender (approx. 25-30 min). **Drain and discard liquid carefully.** Cool beets.
2. Trim roots and stems and slip off skins. Cut into 1/4 inch slices.
3. Combine vinegar, salt, water and sugar to make pickling solution. Tie spices in a cheese cloth bag and add to pickling solution. Bring to a boil, add beets and sliced onions and simmer 5 minutes more. Remove spice bag.
4. Pack hot beets and onions into clean, hot pint jars. Pour boiling hot pickling solution over beets, leaving 1/2 inch headspace. Remove bubbles with a knife or rubber spatula. Wipe jar rims with clean cloth.
5. Cap jars with pretreated lids and adjust caps.
6. Process in a boiling water canner: 30 minutes for pints or quarts.

Recipe from UW Extension, Cooperative Extension's
Wisconsin Safe Food Preservation Series: Homemade Pickles & Relishes

Directions:



Waukesha County

1. Wash beets and trim off tops, leaving 1 inch of stem and the roots intact (to prevent bleeding of color). Cook unpeeled until skins can be slipped off easily and beets are tender (approx. 25-30 min). **Drain and discard liquid carefully.** Cool beets.
2. Trim roots and stems and slip off skins. Cut into 1/4 inch slices.
3. Combine vinegar, salt, water and sugar to make pickling solution. Tie spices in a cheese cloth bag and add to pickling solution. Bring to a boil, add beets and sliced onions and simmer 5 minutes more. Remove spice bag.
4. Pack hot beets and onions into clean, hot pint jars. Pour boiling hot pickling solution over beets, leaving 1/2 inch headspace. Remove bubbles with a knife or rubber spatula. Wipe jar rims with clean cloth.
5. Cap jars with pretreated lids and adjust caps.
6. Process in a boiling water canner: 30 minutes for pints or quarts.

Recipe from UW Extension, Cooperative Extension's
Wisconsin Safe Food Preservation Series: Homemade Pickles & Relishes

Directions:



Waukesha County

1. Wash beets and trim off tops, leaving 1 inch of stem and the roots intact (to prevent bleeding of color). Cook unpeeled until skins can be slipped off easily and beets are tender (approx. 25-30 min). **Drain and discard liquid carefully.** Cool beets.
2. Trim roots and stems and slip off skins. Cut into 1/4 inch slices.
3. Combine vinegar, salt, water and sugar to make pickling solution. Tie spices in a cheese cloth bag and add to pickling solution. Bring to a boil, add beets and sliced onions and simmer 5 minutes more. Remove spice bag.
4. Pack hot beets and onions into clean, hot pint jars. Pour boiling hot pickling solution over beets, leaving 1/2 inch headspace. Remove bubbles with a knife or rubber spatula. Wipe jar rims with clean cloth.
5. Cap jars with pretreated lids and adjust caps.
6. Process in a boiling water canner: 30 minutes for pints or quarts.

Recipe from UW Extension, Cooperative Extension's
Wisconsin Safe Food Preservation Series: Homemade Pickles & Relishes