

MORTON & BASSETT SPICES®

## Quick Pickled Beets



- 5 beets
- ½ cup white sugar
- ½ red onion, sliced thin
- 1 cup red wine vinegar
- 2 teaspoons Morton & Bassett Pickling Spice
- 1 cup hot water

Preheat the oven to 400°F. Scrub the beets clean, cut off the tops and bottoms, and cut in half. Wrap each beet in foil, set on a baking sheet, and bake in the oven for 45-55 minutes, until soft and tender. Carefully unwrap the beets and let cool, then remove outer skins. Carefully slice each beet into smaller pieces, a quarter to a half inch thick. Fill a mason jar with beets and red onion. Add white sugar, red wine vinegar, M&B Pickling Spice, and water. Seal mason jar with the lid and allow to rest for 2-4 hours, before setting in the fridge. Use the pickled beets on salads, pastas, in sandwiches, or eat straight from the jar!

**Servings: 8 | Time: 20 minutes | Total Time: 2 hours 20 minutes**



[mortonbassett.com](http://mortonbassett.com)

