

Sweet Dakota Bliss

Refrigerator Beet Pickles

Cooked Version with Mustard & Peppercorns

Ingredients:

- *4 medium Sweet Dakota Bliss beets, roasted, cooled, peeled, and sliced*
- *1 cup cider vinegar*
- *1 cup water*
- *1/3 cup granulated sugar*
- *1 teaspoon kosher salt*
- *1/4 teaspoon ground mustard powder*
- *5-8 whole black peppercorns*

Steps:

Brine

- In a medium saucepan whisk together vinegar, water, sugar, salt, cinnamon, cloves and allspice.
- Bring to a simmer over medium heat.
- Reduce to low heat, stirring until sugar is completely dissolved.
- Remove from heat and allow to cool a bit.

Combine

- Add beets to a clean glass jar with a tight fitting lid.
- Pour the brine over, submerging all the beets.
- Secure the lid and cool for a bit.
- Transfer to the refrigerator.
- Makes one quart.

Sweet Dakota Bliss

Refrigerator Beet Pickles

Cooked Version with Cinnamon, Cloves & Allspice

Ingredients:

- *4 medium Sweet Dakota Bliss beets, roasted, cooled, peeled, and sliced*
- *1 cup cider vinegar*
- *1 cup water*
- *1/3 cup granulated sugar*
- *1 teaspoon kosher salt*
- *1 teaspoon cloves*
- *1 teaspoon allspice*
- *1 tablespoon cinnamon*

Steps:

Brine

- In a medium saucepan whisk together vinegar, water, sugar, salt, cinnamon, cloves and allspice.
- Bring to a simmer over medium heat.
- Reduce to low heat, stirring until sugar is completely dissolved.
- Remove from heat and allow to cool a bit.

Combine

- Add beets to a clean glass jar with a tight fitting lid.
- Pour the brine over, submerging all the beets.
- Secure the lid and cool for a bit.
- Transfer to the refrigerator.
- Makes one quart.

Sweet Dakota Bliss Refrigerator Beet Pickles

Uncooked Version with Caraway

Ingredients:

- *2 cups raw Sweet Dakota Bliss beets, peeled and thinly sliced*
- *2 teaspoons caraway seeds*
- *2/3 cup rice wine vinegar*
- *2 tablespoons sherry vinegar*
- *1/3 cup sugar*
- *1 cup water*
- *2¼ teaspoons kosher salt*

Steps:

Brine

- Combine the two vinegars and sugar and set aside.
- Bring the water to a boil, remove from heat and add to the vinegar and sugar mixture.
- Stir until the sugar is dissolved.
- Add the salt and stir well to dissolve.

Combine

- Add beets and caraway to a clean glass jar with a tight fitting lid.
- Pour the brine over, submerging all the beets.
- Cool for a bit and transfer to the refrigerator.
- Let marinate for at least 2 days; 2 weeks for peak flavor.

Adapted from NYT Cooking