



## Pickled Beets

from the New York Times Cookbook, 1961 ed.

### Dressing

- 2 pounds beets
- 1 ½ cups cider vinegar
- 1 ½ tablespoons dry mustard
- 1 ¼ cup sugar
- 2 medium onions, sliced (optional)
- 2 tsp celery seed
- ½ tsp salt

Cook beets in water until tender. Drain, reserving 1 cup of the liquid. Slip off skins and slice.

Heat vinegar and reserved cooking water to a boil. Mix the mustard, salt and sugar. Add to the vinegar and let boil again.

Arrange the beets and onions in layers in clean canning jars. Add the celery seed and cover with hot vinegar mixture. Seal, cool and store in refrigerator. Let stand for a few days before using. Beets will keep for a few weeks in refrigerator.

If you would like to process these beets for long term storage, please consult a reliable Food Preservation book for processing instructions.

