

Pickled Beets

<http://userealbutter.com/2017/01/01/pickled-beets-recipe/>
from *Simply Recipes*

4 or 5 beets
1/4 cup cider vinegar
1 tbsp sugar
1 tbsp olive oil
1/2 tsp dry mustard
salt and pepper to taste

If the beets have their greens attached, cut them off close to the top of the beet (but don't throw them out – they are great sautéed). Scrub the beets clean.

Method 1 - boil the beets: Place the beets in a medium saucepan and fill with water to an inch above the beets. Bring the water to a boil. Reduce to a simmer and let cook for 35-40 minutes until the beets are fork tender. Drain the beets and rinse with cold water.

Method 2 - roast the beets: Preheat oven to 400°F. Rub the beets with a little olive oil or vegetable oil. Wrap the beets in a foil envelope and roast for an hour. Remove from oven and let cool.

Pickle the beets: Peel the beets and slice them into quarters, thick slices, or batons. In a bowl or measuring cup, whisk the cider vinegar, sugar, olive oil, and dry mustard together. Add salt and pepper to taste. Place the beets in a jar. Pour the dressing into the jar. Seal and shake to coat the beets. Allow to sit at room temperature for 30 minutes. Store in the refrigerator.