

## SWEET BEET PICKLES

Brine:

1 cup Vinegar

1/2 tsp. Ground Cinnamon

2 cups Sugar

1/2 tsp. Ground Cloves

Boil for one (1) minute.

Boil beets until tender. Cool. Rub off the skins and slice or dice into jars. Cut one (1) slice of onion into each jar. Cover with hot brine. To seal the jars boil in a canner for ten (10) minutes.



**Kuhlmann's**

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