PICKLED BEETS

Makes 6 Pints

- 4¼ lbs fresh whole beets
- ½ cup prepared horseradish
- 1 cup Mrs. Wages® White Distilled Vinegar (5% acidity)
- 1 cup sugar
- 2 medium red onions, sliced
- 1 pouch Mrs. Wages® Pickled Beets Mix

Pack. Refrigerate. Enjoy.

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH beets and trim off green tops. Wear gloves to prevent staining. Place beets in a large non-reactive saucepan. Do not use aluminum. Cover beets with water and bring to boil. Reduce heat and simmer for 25 minutes or until tender; drain and remove skins. Slice beets. This should yield about 6½ cups.

COMBINE sliced beets, Mrs. Wages® Pickled Beets Mix, horseradish, vinegar and sugar in a large non-reactive saucepan. Do not use aluminum. Bring to a boil. Reduce heat and simmer for 10 minutes. Remove from heat. Add sliced red onions; mix well.

Pack hot sliced beets and onions loosely into hot jars, leaving ½-inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving ½-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled. If more liquid is needed for proper headspace, add a mix of 3 parts vinegar and 1 part hot water.

Refrigerator Process: Cool jars at room temperature. Product is ready to eat after 24 hours. Store properly hot packed product in refrigerator and use within 6 months. Once opened, use within 1 week.

Shelf Stable Process: Process pints 30 minutes*, in a boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week. Product is ready to eat after 24 hours. Store properly processed shelf-stable product in a cool place, and use within 1 year.

* Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.