

Pickled Beets

3 beets (1 pound without tops)  
 1 lg. Red Onion

1 cup cider or tarragon vinegar  
 1/2 cup water  
 1/4 cup sugar  
 1/4 teaspoon pickling spice\*  
 1 teaspoon whole black peppercorns  
 1/4 cup fresh dill

PREPPING BEETS - Either:

1) Use cooktop to cook beets in boiling salted water until tender 60-75 mins. OR 2) Roast in oven at 400 F by rubbing them in oil and cover them loosely in aluminum foil. When done/tender, allow to cool; their skins will easily rub off. Slice them 1/4" thick or however you like best.

Bring all the other ingredients except the onion to a boil in a 2- to 3-quart saucepan, stirring until sugar is dissolved. Cover & simmer 30 min. Cool marinade, then chill, covered, 1 day to allow flavors to develop.

Place beets in jar & if using red onion cut into 1/8" slices and alternate layers between the two leaving 1" of airspace then pour in "marinade"; tighten lid & chill in fridge at least 1 day/up to week before serving.

Pickled Red Onions

2 med. red onions, sliced 1/8 inch  
 2-3 paper thin slices of lime, halved

1 cup white wine vinegar  
 1/2 cup water  
 2 TBSP (1/8 cup) Sugar  
 1/4 teaspoon pickling spice\*  
 1 teaspoon peppercorns  
 1/4 cup freshly squeezed lime juice

PREPPING ONIONS -

Boil 4-5 cups water; Add onions and with wooden spoon fully submerge them for a ten-count; drain.

Bring all the other ingredients except the lime to a boil in a 2- to 3-quart saucepan, stirring until sugar is dissolved.

Place onions in jar & if using lime alternate the two, leaving 1 inch of air space. then pour in "marinade"; tighten lid, let cool for 30 min. then eat up or chill in fridge; will keep for at least 1 week

Pickled Eggs

12 large eggs;  
 1 red onion, sliced;

1 cup apple cider vinegar;  
 3/4 cup water  
 1 clove garlic, halved;  
 1/4 teaspoon pickling spice  
 1/2 tsp mustard seeds;  
 1/4 cup fresh dill

PREPPING EGGS -

Boil enough water to accommodate 12 eggs. Remove from heat before adding in eggs; Let sit for 7 min.s; then drain under cold water. Let cool; then peel.

Bring all the other ingredients except the onion to a boil in a 2- to 3-quart saucepan, simmering for 7 minutes.

Place eggs in a jar large enough to accommodate them but small enough to fit in your fridge :) pour in "marinade"; tighten lid, let cool for 30 min. then chill in fridge; needs 2-3 weeks to pickle, but last for many weeks.

\* Pickling Spice is whatever you make it! I don't like cloves, so don't regularly buy the store variety. include allspice, coriander & mustard seeds, minced ginger, & a bay leaf; & also fennel seeds for beets. i