

Pickled Beetroot

Ingredients

Sufficient vinegar to cover the beets, 2 oz. of whole pepper, 2 oz. of allspice to each gallon of vinegar.

Method

Wash the beets free from dirt, and be very careful not to prick the outside skin, or they would lose their beautiful colour. Put them into boiling water, let them simmer gently, and when about three parts done, which will be in 1-1/2 hour, take them out and let them cool. Boil the vinegar with pepper and allspice, in the above proportion, for ten minutes, and when cold, pour it on the beets, which must be peeled and cut into slices about 1/2 inch thick. Cover with bladder to exclude the air, and in a week they will be fit for use.

Source: Mrs Beeton's Book of Household Management (1861)

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