



Pickled Beets (submitted by Market Volunteer, Jeonghee Yang)

Total time: 1 hour 48 minutes (Prep = 30 min. / Inactive = 3 min. / Cook = 1 hr. 15 min.)

Yield: 2 jars (1 quart each)

Level: Easy

Ingredients:

- 2 _ large shallots (peeled)
- 2 _ springs rosemary
- 2 teaspoons _ olive oil
- 6 _ medium beets (cleaned, with 1 inch stem remaining)

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- ½ cup _ sugar
 - 1 _ large red onion (frenched)
 - 1 cup _ tarragon wine vinegar
 - 1 cup _ water
 - 1 ½ teaspoons _ Kosher salt

Directions:

- Preheat oven to 400 degrees F. In a large bowl toss first half the ingredients. Place into a foil pouch and roast in the oven for 40 minutes.
- Remove the skin from the roasted beets and slice thinly. Arrange in 1 quart jars alternating layers with the onion. In a small pot boil the rest of the ingredients and pour over the beets. Tightly lid the jars and place in the refrigerator for 3 to 7 days before serving.