

# Easy Pickled Beets

**Time** 15 minutes

**Servings** 4-6

## Ingredients

- 2 Cans of Beets, whole or sliced
- 1 C Beet Juice
- 1 C White Vinegar
- 1 C Sugar

## Instructions

1. In a medium pan, heat beet juice, vinegar, and sugar to a rolling boil.
2. Add beets.
3. Bring to a boil, again.
4. Let boil for 1 minute.
5. Pour into 2 16 oz canning jars and seal.
6. Set out until completely cooled.
7. Refrigerate for at least 48 hours before serving.

**Go Rogue** by adding Red Pepper Flakes and Peppercorns 1 tsp each, roasted.

If you'd like Chef Jeff to make this delicious recipe or any other meal for you, contact him at [www.TheRogueChefBranson.com](http://www.TheRogueChefBranson.com).

