

AMERICAN RIVERS
TOUR
2017



Red Beet "Refrigerator Pickles"

6 medium sized beets (peeled and sliced into ½ inch discs)
2 cups shredded beet greens
3 garlic cloves, sliced thin
3 dried red chilis, chopped
½ cup chopped green onions
½ cup chopped fennel bulb
½ cup chopped celery
8 oz water
5 oz white vinegar (plus extra to top off jar if needed)
3 oz white sugar
1 ⅔ T sea salt

In a 2-quart saucepan, bring water to a boil and add sliced beets. Simmer for 10-15 minutes, covered. Drain and reserve beets.

For the pickling brine: In a 1-quart saucepan, mix sugar, salt, vinegar, garlic, chili, celery, fennel and beet greens and bring to a slow boil for 5 minutes. Simmer for 3-5 minutes. Remove from heat.

In a tall pot deep enough to cover a 32oz mason jar, sanitize the jar in boiling water for 30 seconds. Remove from pot and place it upside down on a clean towel to dry.

Fill the bottom of the jar with all of the pickling brine, then place the sliced beets on top until full. Fill jar to the top with extra white vinegar if there's not enough liquid.