

AMERICAN RIVERS  
TOUR  
2017



### **Yellow Beet "Refrigerator Pickles"**

8 medium sized yellow beets  
1 cup chopped fresh oregano  
3 dried red chilis  
3 green onions, chopped  
3 cloves garlic, sliced thin  
8 oz water  
5 oz white vinegar  
3 oz white sugar  
1  $\frac{2}{3}$  T sea salt

Cover trimmed beets with water in a 2-quart sauce pan. Bring to a boil and simmer covered for 45 minutes until done.

For the brine: In a 1-quart saucepan bring the remaining ingredients to a simmer. Remove from heat after 5 minutes.

Once the beets are starting to soften, remove from water and allow to cool for about 20 minutes until warm enough to handle. Carefully slip the skins off with your fingers and slice the beets into  $\frac{1}{2}$  inch thick discs.

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 and place the sliced beets on top until full. Fill jar to the top with extra white vinegar if there's not enough liquid.