

Cold Marinated Fresh Beets

Submitted by: Jan Schermerhorn

Beets

$\frac{1}{4}$ C. Cold Water

$\frac{1}{4}$ C. Sugar

$\frac{1}{2}$ C. White Vinegar

$\frac{1}{4}$ tsp. Salt

Pepper to taste

1. Cook beets with skins and some of the tops on. When done, the beets should be like a cooked potato where a fork can easily go into the vegetable.
2. Meanwhile heat the following to a boil until sugar is dissolved: cold water, sugar, white vinegar, salt and pepper.
3. When beets are done, run under cold water.
4. Cut both ends off, peel skins, and slice.
5. Slice onions, thin and separate.
6. Combine all ingredients and refrigerate.