



Quick Pickled Beets

Martha Stewart Living, April 2007 <http://www.marthastewart.com/318103/quick-pickled-beets>

3.666665

Rated

(6)6

- **Yield Serves 6 to 8**

Ingredients

- - 6 medium red beets with greens, stems trimmed to 2 inches, remaining stems and greens reserved for Stewed Beet Greens
 - Coarse salt
 - 1/3 cup cider vinegar
 - 1/4 teaspoon freshly ground pepper
 - 1/3 cup olive oil

Directions

1. Place beets in a large pot, and cover with cold water by 2 inches. Bring to a boil over high heat; add 2 teaspoons salt. Reduce heat slightly to maintain a rolling boil. Cook until tender, about 30 minutes. Drain, and let cool slightly. Trim stem ends, then peel beets using a paring knife or a vegetable peeler. Cut beets crosswise into 1/4-inch-thick slices. Arrange on a platter.
2. Whisk together vinegar, 1 1/4 teaspoons salt, and the pepper in a small bowl. Add oil in a slow, steady stream, whisking until emulsified. Pour vinaigrette over beets, and serve.