



Gingered Beet Pickles

Makes 1 quart

- *One 2-inch piece fresh ginger, peeled and sliced into 1/8-inch thick disks*
- *1 cup distilled white vinegar*
- *2 teaspoons kosher salt*
- *1 teaspoon sugar*
- *1 1/4 pounds beets, peeled and very thinly sliced (using a mandoline, if you have one)*

1. *Pour 1 cup water into a medium saucepan over medium-high heat, and add the ginger, vinegar, salt, and sugar. When the brine simmers, add the beets, and when it returns to a simmer, continue to cook for 4 minutes. Remove the pan from the heat, cover loosely, and let cool to room temperature. Transfer to a quart-size glass container with a lid, and seal tightly. Chill further in the refrigerator for 1 hour or until*

ready to serve. The pickles will keep in the refrigerator for about 2 weeks.