

# Pickled Baby Beets with Horseradish

2 dz. *Sierra Valley Farms* baby beets-roasted & peeled  
grated zest of 1-orange  
1/4 C. Apple cider vinegar  
1/2 C. Red wine vinegar  
3/4 C. dry Red wine  
1/8 C. lemon juice  
1/4 C. white sugar  
1/4 C. brown sugar  
2 tsp. Kosher or sea salt  
8 whole Allspice berries  
15 whole cloves  
1/4 C. *Sierra Valley Farms* horseradish, drained

Place the cooked beets in a glass heatproof jar. In a stainless steel pan, combine the remaining ingredients and bring to a boil. Immediately reduce the heat, stir and simmer for 2 minutes until the sugar has dissolved. Pour this mixture over the beets and cool to room temperature, uncovered. Cover and refrigerate. Will keep for about a month, refrigerated.



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