

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Pickled Beets

Gifted By: A sweet beet man!

Ingredients:

3 pool ball sized beets
1 cup apple cider vinegar
½ sugar
1½ tbsp whole allspice
1½ tbsp whole clove

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FRESH LOCAL MEATS

Sauerkraut Relish

Gifted By: A lovely kraut lover!

Ingredients:

3 tbsp vinegar
1 tbsp sugar
1 tsp pickling spice
1 tsp caraway seed
1 8oz can sauerkraut, rinsed and drained
¼ cup finely chopped sweet red or green pepper

Directions:

Boil beets until tender. Peel and slice into thin rounds. Add everything but the beets to a saucepan and boil for 10 minutes. Pour mixture over beets in a jar.

Directions:

Combine vinegar and sugar. Cook and stir until sugar is dissolved. Stir in pickling spice and caraway. Stir in sauerkraut and pepper. Cover and chill. Serve on burgers or sausages.