

servings: 5 \* 250 ml jars

prep time: 15 min

cook time: 10 min

## PICKLED RUTABAGA

Ingredients:

- 1 rutabaga (approx 2 lbs) cut into 1/8"-1/4" thick matchstick batons
- 3 c water
- 1/3 c coarse/pickling salt
- 1 c white vinegar
- 2 bay leaves
- 2 cloves of garlic, sliced
- 2 beetroot sliced (for colour)

Based on Dinner then Dessert Recipe



### Instructions:

1. Heat water, salt, & bay leaves in a pot, stir until salt is dissolved
2. Allow to cool completely, then add vinegar
3. In your jars, layer beets & garlic, then rutabaga, top with beets and garlic. In the small jars we added small beet slices in the middle as well. Pack jars tightly with vegetables
4. Pour liquid into the jars, making sure to cover everything. Put the lid on, and leave for 5 days in the fridge or a cool location
5. Enjoy!