



# Recipe of the Week

## PICKLED HONEY BEETROOT

*Sweet and sour beetroot cubes are perfect in a salad of goat's cheese, walnuts and peppery greens. They're also great on an antipasto platter or served with lamb. Allspice berries have the combined flavours of cinnamon, cloves and nutmeg, and add a lovely warmth to pickles.*

### Ingredients

- 4 beetroot (about 1 kg)
- 2 cups wine vinegar
- ½ cup caster sugar
- ¾ cup liquid honey
- 1 cup water
- 12 allspice berries

### Method

1. Peel and trim beetroot and cut into small cubes (about 1.5cm).
2. Place vinegar, sugar, honey, water and allspice in a large pan and bring to a simmer over a low heat to dissolve the sugar without stirring.
3. Add beetroot and simmer with lid on 25-30 minutes or until beetroot is just tender.
4. Transfer beetroot to prepared jars with a slotted spoon, packing firmly.
5. Carefully pour in poaching liquid until it reaches the lip of the jars (if necessary top up with a little extra vinegar). Gently slide a palette knife down inside jars to release any air bubble before sealing.

*Recipe courtesy NZ Gardener 2019 Garden Diary*