



Pickled beetroot

Recipe by chef Liz Leigh

INGREDIENTS

- 2kg beetroot, peeled and trimmed
- 4 pieces kombu (about 2cm long)
- 1 cup rice vinegar
- 1 cup caster sugar
- 2tsp salt

NOTES

To sterilise jars wash in hot soapy water and place on a baking tray and in 120C oven.

DIRECTIONS

1. Finely slice beetroot (a mandolin is the perfect tool here).
2. Put into sterilised bottles with kombu (roughly 2 beetroot per bottle)
3. In a saucepan warm vinegar, sugar, water and salt.
4. When all is dissolved pour over beetroot and seal jar.
5. Leave overnight and for a maximum of two weeks.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

