



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Red Beet Pickle

Pancar Turşusu



2.20 pounds red beet
5 bay leaves
3 cloves
10-15 garlic cloves
1 tsp granulate sugar
Vinegar
2 tbsp salt
Water

- # Wash the red beets, place into the pot, cover them with water, and par-boil them.
- # Drain the extra water of them, and cut into the circles.
- # Place the red beet pieces into the jar by placing pounded garlic cloves, and bay leaves which are cut into a few pieces, between them.
- # Fill the 1/3 of the space with water and the remaining part with the vinegar. # Pour the mixture of the water and the vinegar in the jar to the deep bowl, add salt and sugar, mix well, and fill into the jar again.
- # Put the cloves on the top and cover the cap well.
- # When the liquid in the jar turns to dark purple, it means that the pickle is ready to serve.

Note: Red beet pickle should store in a hot place after preparing for a few days, and then store in a cool place.