

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 037 00**  
**PICKLED BEET AND ONION SALAD**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
71 cal	18 g	1 g	0 g	0 mg	417 mg	25 mg

**Ingredient**

BEETS,CANNED,SLICED,INCL LIQUIDS  
 RESERVED LIQUID  
 VINEGAR,DISTILLED  
 CINNAMON,GROUND  
 CLOVES,GROUND  
 SALT  
 PEPPER,BLACK,GROUND  
 SUGAR,GRANULATED  
 SUGAR,BROWN,PACKED  
 ONIONS,FRESH,SLICED

**Weight**

26 lbs  
 6-1/4 lbs  
 4-1/8 lbs  
 1/4 oz  
 3/8 oz  
 1 oz  
 1/8 oz  
 12-1/3 oz  
 1 lbs  
 2 lbs

**Measure**

3 gal  
 3 qts  
 2 qts  
 1 tbsp  
 1 tbsp  
 1 tbsp  
 1/3 tsp  
 1-3/4 cup  
 3-1/4 cup  
 2 qts

**Issue**

2-1/4 lbs

**Method**

- 1 Drain beets; reserve juice for use in Step 2; beets for use in Step 4.
- 2 Combine reserved juice, vinegar, cinnamon, cloves, salt, pepper, and sugars.
- 3 Cover; bring to a boil; reduce heat; simmer 10 minutes. Cool.
- 4 Combine beets and onions.
- 5 Pour sauce over beets and onions. Cover; refrigerate at least 3 to 4 hours before serving. Keep refrigerated until ready to serve.  
 CCP: Hold for service at 41 F. or lower.