

# Our State eats

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## Pickled Roasted Beets

*Yield: 6 servings.*

- 4 to 5 medium beets**
- ½ cup apple cider vinegar**
- ½ cup water**
- 3 cloves garlic, minced**
- ½ teaspoon salt**
- 3 whole cloves**

Preheat oven to 375°. Line a large baking sheet with parchment paper.

Wash beets and cut off all but about an inch of the greens. Save the greens for sautéing at another time.

Wrap beets individually with aluminum foil, making sure to seal the edges. Place the beets on the sheet pan and bake for 1 hour or until a knife moves easily into center of beets.

Remove the beets from oven and carefully peel away foil. Place cooked beets into a large bowl with ice water. Remove skin from beets with either a hand towel or paring knife.

Slice the beets into ¼-inch slices. Place beets into pint-size glass jars.

In a saucepan, add vinegar, water, garlic, salt, and cloves. Simmer for 10 minutes. Let liquid cool, then pour over beet slices. Secure lids and refrigerate beets for 1 to 2 days before serving.



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