

## Sweet & Spicy Pickled Beets with Atomic Fireballs

Yields 1 quart jar or 2 pint jars

### Ingredients

8-10 medium beets, rinsed  
1 tbsp. olive oil  
2 tbsp. kosher salt, separated  
1½ cup water, separated  
1 tbsp. mustard seeds  
2 tbsp. whole black peppercorns  
4 whole allspice berries  
1 star anise  
1 c. white wine vinegar  
4 Atomic Fireballs  
1 bay leaf  
4 sprigs fresh thyme or ¼ tsp. dried thyme  
3 cloves garlic  
2 tbsp. turbinado sugar or 1½ tbsp. granulated sugar  
1 cinnamon stick  
4 cipollini onions or ½ medium Spanish onion, sliced  
½ tsp. Aleppo pepper or 1 pinch red chile flakes



1. Preheat oven to 375°. Place beets in a medium bowl; add olive oil and 1 tbsp. salt.
2. Toss beets until well coated and transfer to roasting pan. Cover pan with aluminum foil and place in oven. After 40 minutes, check beets by pricking them with the tip of a knife. If it slides in with little resistance, the beets are done. If they are still firm, allow them to roast longer, checking every 5 minutes.
3. Once the beets are done, pour ½ cup hot water into the pan, cover again, and cool on counter.
4. When the beets are cool enough to handle, peel them with a knife or vegetable peeler or by wiping the skins off with a clean dish towel. Cut into bite-size chunks or medallions and set aside.
5. Place mustard seeds, peppercorns, allspice, and star anise in the bottom of a medium nonreactive pot (not aluminum, cast iron, or copper). Gently toast spices over medium-low heat for 4-5 minutes, watching carefully to make sure they don't scorch. The spices will be sufficiently toasted when you see a few mustard seeds jumping in the pot.
6. Promptly pour in vinegar and remaining water and raise heat to medium high. Add remaining salt, Atomic Fireballs, bay leaf, thyme, garlic, sugar, cinnamon stick, onions (setting aside 1 cipollini onion or small handful of Spanish onion), and pepper or chile. Stir to dissolve Fireballs, sugar, and salt.
7. Bring the brine to a boil, reduce heat to medium low, and simmer for 5 minutes.
8. Transfer beets and remaining raw onions to jars or other heat-resistant, nonreactive container.
9. Carefully pour the hot brine – spices and all – over the beets, making sure they are covered. Allow beets to cool to room temperature before refrigerating in Mason jars or plastic containers.
10. Beets will be pickled and ready to enjoy in 24 hours and will keep 4-6 weeks if refrigerated and covered.