**Beet Salad (Pickled and Madarin Orange)**

RECIPE

**INGREDIENTS**

* #10 can of sliced beets
* 1 ½ cup sugar
* 2 tablespoons yellow mustard
* 1 ½ cup white or red wine vinegar
* 1 ½ cup red onion, diced

**DIRECTIONS**

1. Drain beets, reserving 1 ½ cup liquid. Add onions and toss.
2. In a saucepan over medium heat, cook the sugar, mustard and reserved liquid until dissolved. Add vinegar and bring to boil; remove from heat and cool.
3. Pour over the beet slices and onions, toss and refrigerate for 4 to 6 hours.



**INGREDIENTS**

* #10 can mandarin oranges, drained
* 1 cup of drained mandarin orange liquid
* 1 cup cider vinegar
* ½ cup olive oil
* ¼ cup Dijon mustard
* #10 can sliced beets,
* quartered
* Salt and pepper

**DIRECTIONS**

1. In a large bowl, whisk together mandarin orange liquid, vinegar, oil, and mustard.
2. Add beets and drained oranges to the large bowl and toss to coat.
3. Season, to taste, with salt and ground black pepper.

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| **Prep Time:** 10 minutes | **Cook Time:** 10 minutes | **Total Time:** 20 minutes | **Yield:** 15-20 servings |