



## Pickled Beet and Apple Salad

# Ingredients

- red onion - thin-slice
- Granny Smith apple - thin-slice
- Pickled Beets
- [Fustini's Medium SELECT olive oil](#)
- [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- 1 teaspoon chopped capers
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- salt and pepper
- 1 teaspoon chopped parsley
- 1 teaspoon chopped chives

## Pickled Beets

- 1 cup [Fustini's Champagne vinegar](#)
- 1 cup sugar
- 2 cups water
- 1 carrot - peeled and sliced
- 5 peppercorns
- bay leaves
- allspice berries
- 4 beets - trimmed and washed
- 2 tablespoons [Horseradish Mustard](#)
- 2 quarts water

# Directions

## Step 1.

Place red onion, apple and beets on serving plates and drizzle with olive oil and balsamic. Combine capers, mayonnaise, sour cream salt, pepper and herbs and place a dollop on top.

## Step 2. Pickled Beets

Place vinegar, sugar, 2 cups water, carrot peppercorns, 2 bay leaves 2 allspice berries into medium size pot and bring to simmer. Simmer for 20 minutes then remove from heat and chill.

Place beets, horseradish, 2 bay leaves, 2 allspice berries and 2 quarts of water in a large pot and simmer until beets are tender. Let cool then peel and quarter. Place beets into cooled vinegar and let marinate for 2 days.