

# Beet Salad

40–50 Min

## Preparation

1 Cook the beets until firm to the bite then peel.

> **HINT:** Instead of cooking them yourself, you can use pre-cooked beets

2 Now thinly slice the beets and add to a bowl.

> **HINT:** Wear gloves because the beets will stain your hands.

3 Sprinkle the caraway over the beets.

4 Prepare a marinade from vinegar, water, sugar and salt and bring to a boil on the stove. Then season to taste.

5 Pour the warm marinade over the beets.

6 Add the horseradish to the bowl and fold in well.

7 Place in a preserving jar, cover with the marinade and seal the jar airtight.

8 If you would like to eat the salad on the same day, allow it to marinade for at least 3 hours first.

## Ingredients 4 Portions

= Kotányi Produkte

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|---|---|
| 500 g | Beets |
| 120 ml | Apple cider vinegar |
| 80 ml | Water |
| 4 tbsp. | Horseradish, grated |
| 1.5 tbsp. | Sugar |
| 1 tbsp. | Caraway, Whole |
| 1 pinch | Sea Salt, Coarse |