

Harvard Beets

Originally from Angi.



Ingredients:

- 2 cups raw beets
- 2 tsp. cornstarch
- 1/4 cup sugar
- 1/4 cup beet juice
- 2 Tbsp. vinegar
- 2 Tbsp. butter

Equipment:

- Colander

UU Recipes, Preston 2012

Harvard Beets:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and slice or dice beets (2 cups)	5
	Fill pan with water to 3/4 inch deep	1
	Cook beets until tender	10
	Reserve 1/4 cup beet water	1
	Drain beets and discard remaining water	1
	Place beets on serving dish	1
	In a separate sauce pan, mix cornstarch and sugar	1
	Add beet juice slowly mixing to make a paste	1
	Cook over low heat until slightly thickened. Remove from heat.	2
	Add 2 Tbsp. vinegar and 2 Tbsp. butter	1
	Stir to blend and pour over beets	1
	Total	24