

HARVARD BEETS

Ingredients

5 med. fresh beets

1 tbsp. cornstarch

1 tbsp. sugar

S&P

2/3 c. water

1/4 c. vinegar

Method

Cook beets in boiling salted water until tender. (Adding tbsp of vinegar to cooking water preserve color).

Cool, peel and slice beets.

In small saucepan, stir together cornstarch, sugar, salt and pepper. Gradually stir in water and vinegar.

Cook, stirring constantly until thickened. Boil 1 minute.

Stir in beets to re heat