



# Mom's Harvard Beets

BY KĪHAPAI HORTICULTURE

## Ingredients

- 3 medium sized beets
- ½ cup sugar
- ⅓ cup white vinegar
- ⅓ cup orange juice (or water, or reserved liquid from cooked beets)
- 1 tbs corn starch
- 2 tbs butter
- ¼ tsp salt
- Pepper

## Directions

1. Put beets in saucepan and cover with water.
2. Bring to a boil, lower heat, cover pan, and cook until tender (~30 minutes).
3. Drain beets, let them cool, then slip off skin.
4. Slice into bite size pieces.
5. Combine sugar, vinegar, orange juice, and corn starch in saucepan.
6. Over low to medium heat, add beets, butter, salt and pepper.
7. Simmer for about 10 minutes. Serve hot or cold.

MAHALO TO OUR VENDORS

