Harvard Beets

Ingredients

- 12 medium-sized beets (cooked or canned)
- 1/3 cup sugar
- 1/2 Tbsp cornstarch
- 1/8 tsp salt
- 1/4 cup water
- 1/4 cup vinegar
- 2 Tbsp butter
- Few grains pepper

Instructions

1. Mix sugar, cornstarch, salt, water, and vinegar in the upper pot of a double boiler. Stir while cooking over direct flame.
2. Continue cooking until mixture looks transparent.
3. Add beets.
4. Add butter and pepper.
5. Let stand over hot water until served.

Harvard Beets (74)

2 medium-sized beets (Cook or use Canned Variety)
⅓ cup sugar — Mix
½ tablespoon cornstarch
½ teaspoon salt
¼ cup water
¼ cup vinegar

1) Mix in upper part of double boiler. Stir while cooking

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over direct flame

2) continue cooking until mixture looks transparent

3) add beets

4) add

2T butter

few grains pepper

5) Let stand over hot water till served.

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