

Sweet & Sour Beets

Best for make ahead
(requires overnight chill)

2 to 4 very large beets
4 Tablespoons butter
1 cup (or so) Balsamic vinegar
Sugar or honey to taste
S & P to taste

1. Wash beets and cut off tops. Do not peel. Loosely wrap the beets all together in heavy duty foil in a single package and place in a baking pan. Bake at 350°F for one hour.
2. Meanwhile, put Balsamic vinegar in small nonstick sauce pan and simmer until a thick syrup. Cool & store.
3. Remove beets from oven & cool. Refrigerate overnight. Next day peel beets. Slice into ¼” thick slices, then slice again into matchstick type pieces.
(Make ahead tip – refrigerate the beets at this point until almost ready to use)
4. Melt butter in high sided wide frying pan and add beets to warm. Drizzle with balsamic syrup to coat. Adjust flavors with sugar or honey & salt & pepper.
5. Serve warm.