

HARVARD BEETS

1/3 cup apple cider vinegar
2 Tbsp water
1/4 cup granulated sugar
Pinch ground bay leaves
Pinch ground cinnamon

Dash (to taste) ground cloves
1 tsp cornstarch
2 tsp water, cold
1 Tbsp margarine, softened
1 ¼ cup beets, sliced, canned with juice

Combine vinegar and first listed water. Bring to boil. Stir in sugar, bay leaves, cinnamon and cloves. Remove from heat. Combine cornstarch and cold water. Add to above. Return mixture to heat. Cook until thick and clear. Strain sauce. Add margarine. Mix well. Hold hot (140 degrees F or above) for use. Drain beets thoroughly. Add to sauce. Cook until minimum internal temperature is 140 degrees F or above. Hold hot (140 degrees F or above) for service. Serves 6.

