



*From our farm to your table*

## Beets in Orange Sauce

5 medium beets  
2 tsp. cornstarch  
3/4 cup orange juice

1 Tbsp. brown sugar  
1/2 tsp. salt  
2 tsp. vinegar

Wash beets and trim stems to 2 inches. Cook whole beets in boiling water until tender, about 35 minutes. While cooking, prepare sauce: mix brown sugar, cornstarch, and salt in saucepan. Gradually stir in orange juice, and vinegar. Cook, stirring constantly, until mixture thickens and boils 1 minute; reserve until beets are ready. Run cold water over cooked beets, slip off skins with stem and root ends. Slice beets and add to sauce. Heat until hot. Serves 4