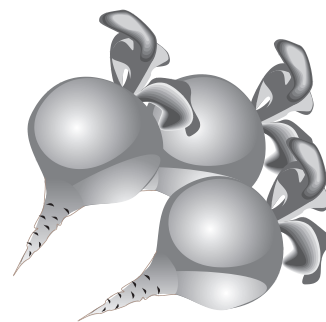


Honeyed Beets and Beet Greens



Ingredients

fresh beets, including
beet greens

1/2 cup water

1 to 2 tablespoons honey

salt and pepper

butter

vinegar

Directions

Cut off beet greens, saving them to prepare according to the instructions below.

Scrub beets with stiff bristle brush. Remove roots and tops.

Cube into 1 1/2- to 2-inch pieces; cover with water and bring to boil.

Reduce heat, cover and simmer until done (test with fork). Drain well.

Chop to desired size for serving.

Add 1/2 cup water and drizzle 1 to 2 tablespoons of honey over the top.

Reheat on low, for 5 minutes, stirring 2 or 3 times.

Add salt, pepper and butter to taste. Serve.

Beet Greens:

Steam briefly with small amount of water. Do not overcook the greens. Steam them just until you can easily cut them with a fork.

Add salt, pepper, butter and vinegar.

Serve immediately.