

PEPPER-JELLY GLAZED BEETS

A simple and delicious way to enjoy beets or radish. The butter, vinegar & jelly ingredients slowly reduce into a glaze as they cook the beets and season everything together. Other vinegars may be used but the Tarragon Vinegar pairs very nicely with beets. Chioggia beets also look celebratory for the 4th of July!

Ingredients

1 Bunch Beets, about 1 pound of roots only

2 Tablespoons GDG Pepper Jelly

2 Butter

1 Tablespoon Tarragon Wine Vinegar

Pinch of Salt & Pepper

Directions

Remove both ends from beetroot and use a sharp peeler to remove the skin.

Slice in half and then into thin wedges no thicker than ½ inch on the outside edge.

Place all ingredients in a sauté pan and turn on heat to medium.

Cook for 20 – 25 minutes, stirring occasionally to evenly coat the beets and maintain even cooking.

Use a paring knife to check that beets are cooked to tenderness.

Sprinkle with a little more salt & pepper to taste.