

## Aunt Laura's Harvard Beets

6-8 fresh beets

1 cup raw sugar

$\frac{1}{2}$  cup unfiltered apple cider vinegar

2 tablespoons cornstarch

2 tablespoons butter

Remove the tops and boil the beets until tender. Peel the beets and cut them as you wish - and save the "juice". In a saucepan, mix together the raw sugar and the cornstarch. Place over low to medium heat and slowly stir in the vinegar. As the sauce begins to thicken, you can judge if you need to add in some of the beet juice. When it is the consistency you want, add the beets and then the butter. They are ready to serve.