



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **OLD FASHIONED HARVARD BEETS - sweet and sour beets**

Makes 8 servings

2 pounds fresh beets, trimmed  
1 cup sugar  
2 tablespoons cornstarch  
1 cup white wine vinegar  
2 whole cloves  
2 tablespoons unsalted butter  
2 tablespoons orange marmalade  
Sea salt, to taste

### **THE STEPS:**

- Boil the beets, in salted water, until tender, 20-30 minutes.
- Drain the beets then immerse in ice water. When the beets are cool enough to handle, slip off the skins and cut the beets into eights.
- Set aside.
- In a medium-sized pot, whisk together the sugar, cornstarch, vinegar and whole cloves.
- Bring the mixture to a gentle boil.
- Whisking constantly, cook for 30 seconds or until thickened.
- Remove from the heat and whisk in the butter and orange marmalade until melted.
- Stir in the beets and cook to heat through.
- Season with sea salt.
- Serve at room temperature.

**THE LOVE:** Be sure to use the freshest beets possible to avoid any musty taste.