



Teriyaki Beets

4 servings

INGREDIENTS

- 12 small beets, or 3-4 full sized beets, kept whole
- 4 Tbsp butter, melted, or oil
- 1 Tbsp soy sauce
- 2 Tbsp honey
- 2 Tbsp fresh ginger, minced (optional)
- 1 garlic clove, finely minced (optional)

DIRECTIONS

1. Boil or steam beets until almost tender, about 30 -45 minutes.
2. Drain, rinse in cold water.
3. Once cool, peel skins with your hands, they should come right off. Cut into quarters.
4. Combine rest of ingredients in a small pan; heat gently, stirring until sauce is smooth.
5. Brush sauce onto beets and heat under broiler 5-10 minutes, stirring occasionally.



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