



Aunt Nellie's[®]

ORANGE GLAZED BEETS

SERVES: Makes 4 SERVINGS

PREP TIME: 10 MINUTES | **COOK TIME:** 3 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole or Sliced Pickled Beets
 - 1/4 cup fresh orange juice
 - 1 tablespoon cornstarch
 - 1 tablespoon packed brown sugar
 - 2 teaspoons orange peel
 - Orange peel for garnish (optional)
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INSTRUCTIONS

1. Drain beets; reserve 1/2 cup liquid. Cut whole beets in half.
2. In medium saucepan combine beet liquid and orange juice. Stir in cornstarch until completely dissolved. Add brown sugar, stirring to dissolve sugar.
3. Bring to boil over medium heat, stirring constantly until mixture is thickened and clear, about 2 to 3 minutes. Stir in beets and 2 teaspoons peel. Garnish with additional peel if desired.

NOTE: Recipe can be doubled. Recipe can be prepared a day in advance of serving. Reheat over medium-low heat.

FIND IT ONLINE:

<https://auntnellies.com/orange-glazed-beets/>

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www.auntnellies.com