BEET PANCAKES WITH BEET-BERRY SYRUP

SERVES: Makes 16 PANCAKES (about 3 per serving)
PREP TIME: 25 MINUTES
COOK TIME: 4 TO 6 MINUTES PER PANCAKE
Recipe courtesy of Stay Close to Home

INGREDIENTS

- 1 jar (15 ounces) Aunt Nellie's Sliced Beets, divided
- 2 cups all-purpose flour
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1-1/4 cups milk, divided
- 2 eggs lightly beaten
- 2 tablespoons unsalted butter, plus extra for cooking

INSTRUCTIONS

1. Drain beets; reserve beet liquid. Set aside.
2. In large bowl, stir together flour, sugar, baking powder and salt.
3. Place 1 cup of the beets in food processor. Reserve remaining beets for Beet-Berry Syrup. Add 1/2 cup of the milk. Process until mixture is pureed. Add eggs; pulse one or two times, or until eggs are mixed in.
4. Add beet puree, eggs, melted butter and remaining 3/4 cup milk to flour mixture. Stir just until ingredients are combined; some small lumps may remain. (Add additional milk 1 tablespoon at a time if batter seems too thick.)

5. Heat lightly buttered griddle or large non-stick skillet until hot, about 325°F for griddle or medium-low to medium heat for skillet. Using 1/4 cup measure, pour batter onto griddle or skillet, spreading batter if needed. Cook about 2 to 3 minutes per side, turning pancakes when edges look slightly dry. Serve with Beet-Berry Syrup. (Recipe follows)

BEET-BERRY SYRUP

INGREDIENTS

- Beets reserved from pancakes
- 1-1/2 cups frozen mixed berries
- 1/4 to 1/2 cup maple syrup
- 1/4 cup reserved beet liquid
- 1 teaspoon lemon juice
- Dash salt

INSTRUCTIONS

1. For Beet-Berry Syrup, either by hand or in food processor, chop remaining beets into small pieces.
2. In medium saucepan, combine chopped beets, frozen berries, syrup, beet liquid, lemon juice and salt. Bring to boil; reduce heat and simmer about 5 minutes or until thickened as desired. Cool slightly before serving, Syrup can be made ahead and reheated.

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