

## **TANGY MINTED BEETS**

(From Greene on Greens)

1 ½ pounds beets, trimmed  
2 tablespoons unsalted butter  
1 shallot, minced  
1/3 cup apple or mint jelly  
2 tablespoons chopped fresh mint  
2 teaspoons lemon juice  
Salt and freshly ground black pepper

Place the beets in a saucepan; cover with cold unsalted water. Heat slowly to boiling; reduce the heat. Simmer, uncovered, until barely tender, 25-35 minutes. Drain under cold water. Remove the skins and cut the beets into slices.

Melt the butter in a large skillet over medium-low heat. Stir in the shallot; cook 4 minutes. Stir in the beets, apple jelly, mint, and lemon juice. Cook until warmed through. Add salt and pepper to taste.

*Serves 4.*