Harvard Beets



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Yields 6 servings

2 16-ounce cans sliced beets
1/3 cup vinegar
1/4 cup sugar
1 tablespoon cornstarch
1/2 teaspoon salt
1 tablespoon butter

Drain beets, reserving 1/2 cup liquid. In 2- quart sauce pan, mix vinegar, sugar, cornstarch, salt and liquid until smooth; add butter.

Over medium heat, cook until thickened, stirring constantly. Add beets and cook just until heated through, stirring occasionally.