

Brown Sugar-Glazed Organic Roasted Beets

3 tablespoons dark brown sugar

salt and pepper to taste

2 tablespoons tangerine juice

3 cups roasted cubed beets, 1/2- to 1-inch cubes

1 tablespoon unsalted butter

Roasted Beets: pre-heat oven to 400 degrees. Lay a sheet of foil down and place beets on top. Drizzle with oil, season to taste and add oregano sprig. Wrap foil around beets and seal. Place on a wire rack over a baking sheet. Cook until tender about 60 minutes. Let cool 5 minutes and rub off skin of beets with a paper towel. Slice beets as desired.

Method: Combine brown sugar, tangerine juice, butter, salt and pepper in a large nonstick skillet. Cook over medium heat until the sugar and butter are melted and starting to bubble. Stir in beets and cook until most of the liquid has evaporated and the beets are coated with glaze, 6 to 8 minutes. Serve hot or warm.