Teriyaki Beets
From – From Asparagus to Zucchini

12 small unpeeled beets
4 Tbsp butter
2 Tbsp honey
1 Tbsp minced fresh ginger
1 Tbsp soy sauce

- Boil or steam beets until almost tender.
- Rinse in cold water, peel and cut into halves.
- Combine butter, honey, ginger, and soy sauce in small saucepan and heat until butter and honey are melted.
- Brush some sauce over beets and place on heated broiler pan.
- Broil 5 to 10 minutes until tender, basting frequently.
- Transfer to serving dish and pour remaining sauce over.

For more recipes visit us at www.HealthyHarvestFarmCSA.com