

BEETS

Marmalade Beets

1 (1 pound) can (2 cups) sliced beets

3 Tbsp. orange marmalade

1-1/2 tsp. lemon juice

1 Tbsp. butter or margarine

¼ tsp. salt

Dash pepper and ground ginger

Drain beets. Combine marmalade, lemon juice and butter; heat and stir 'til marmalade melts. Add seasonings; blend.

Add beets; cover. Simmer 5 minutes, stirring occasionally. Makes 4 servings.

Orange Beets

In saucepan combine 3 Tbsp. sugar, 1-1/2 tsp. cornstarch, and 1 tsp. salt. Slowly stir in ½ cup orange juice; cook and stir until thick. Add 1 Tbsp. butter and one (1 pound) can sliced beets, drained. Heat through. Makes 4 servings.