

# 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](http://www.HealthyHarvestFarmCSA.com)