



## **Tangy Marinated Beets**

*- from Denise's Kitchen*

### **Ingredients:**

1 (15 oz) can sliced beets  
1/3 cup diced organic onion  
1/4 cup organic sugar  
1 heaping tsp stone ground mustard (i.e. inglehoffer)  
1/4 cup white wine vinegar

### **Directions:**

Drain the beets, reserving 1/4 cup of the beet juice. Cut the beet slices into bite-size pieces. Add the onions & set aside in a serving dish. In a saucepan, cook the reserved beet juice, mustard & sugar over medium heat until dissolved. Add the vinegar & bring to a boil, then remove from heat & let cool. Pour this mixture over the beets & onions, toss and refrigerate for at least 4 hours. Serve at room temperature.

(You may want to double this recipe for a larger crowd. This is a quick & easy side dish to prepare for any potluck. They'll want your recipe!)