

## **Sautéed Grated Beets**

about 4 medium beets, enough to yield 4 cups grated

3 tablespoons butter

1-2 tablespoons fresh lemon or orange juice

salt and freshly ground black pepper

Peel and grate the beets using a food processor. Melt the butter in a large skillet over medium heat. Add the beets and stir to coat with the butter. Add 1 tablespoon of the juice, cover, and simmer over low heat, stirring occasionally. Add another tablespoon of juice if the beets are sticking to the bottom of the pan. Cook until tender but not mushy, 7 to 10 minutes. Remove the cover and season to taste with the salt and pepper. Serve hot as a side dish (4 servings), or room temperature sprinkled over a salad (8-10 servings).