

Glazed Beets and Carrots

~Submitted by CSA Member Ellen Welty

Ingredients

3-4 carrots
3-4 beets
½ onion, sliced
1 c apple juice
Salt and pepper
1 tbsp. butter

Preparation

Thinly slice carrots and beets (note: thin slicing can be done easily with a *mandoline*, which one can find at Bed, Bath, and Beyond for about \$10.00). Saute together with onion in butter in a large skillet over medium to medium-high heat. When the beets are tender, add apple juice and cook until reduced enough to form a glaze on the vegetables. Season with salt and pepper to taste.

