



of the American-Polish Century Club of  
Sterling Heights, Mi.

**RECIPE: Harvard Beets**  
(*Buraczki Marznowane*)

*Submitted by: Pat Kulesza, Aux. Member*

*Date: January, 2011*

**Ingredients:**

- 1 16 oz. can of sliced beets
- ½ 6 oz. can of orange juice
- ½ cup sugar
- ½ teaspoon salt
- ½ cup vinegar
- 2 tablespoons butter
- 1 tablespoon cornstarch

**Directions:**

1. Drain sliced beets and save liquid for future beet soup.
2. In a stainless or porcelain saucepan bring orange juice and vinegar to boiling.
3. Mix sugar, cornstarch and salt. Add to boiling orange juice and vinegar mixture. Cook five minutes stirring constantly.
4. Add butter and stir.
5. Pour orange juice/vinegar mixture over drained sliced beets and let stand awhile.
6. Heat beets with glaze mixture until hot. Serve.

Serves eight as a side dish.

