



LeiHall Farm Recipes

Youngs Mill Farm Beets and Beet Greens

One-bunch beets and beet greens
1/8 cup red wine
1-cup honey

Cut off tops of beets leaving about an inch connected to the beet so it doesn't bleed. Tear off beet greens from stem, wash and cut into bite-sized pieces.

Mix honey and wine to a small saucepan.

Steam beets in a little bit of water until tender, about 30 minute on medium low. Pierce with fork and make sure beets are soft. When done, remove from heat. Put under cool running water. Cut tops and then peel beets with your fingers. Slice beets and set aside.

In a separate pot, steam beat greens with a little water for about 5-6 minutes until soft. When done, drain water.

Return beets and greens to honey wine mixture. Warm all on med low heat stirring frequently until sauce and beets are warmed throughout.

Serve immediately and enjoy warm!