



LeiHall Farm Recipes

Basic Beet Recipe

Wash beets and greens in cold water. Cut green to about 1 inch from the beet top. Do not cut off remaining stems or roots. 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 beginning to get soft, add washed and cut up beet greens if desired. Continue steaming about 5 minutes. Remove beets from water. Under cold running water, cut off stems and bottom root. The skin from the beet will just peel off at that point. Put beets and greens in a serving bowl and add a little butter, Serve warm. Delicious!