

Beets With Mint Sauce

- | | |
|--------------------------------|---|
| 2 Tablespoonfuls of
Vinegar | $\frac{1}{2}$ Cupful of Butter |
| 1 Teaspoonful of Sugar | $1\frac{1}{2}$ Cupfuls of Small
Cooked Beets |
| 3 Cloves | 18 Mint Leaves |

LET the vinegar, sugar, cloves and butter come to the boiling point, then drop in the beets and cover and simmer until the flavor is absorbed, which will depend upon the age and tenderness of the beets. When ready to serve, sprinkle with finely chopped mint leaves. This is an excellent variation of mint flavoring to serve with lamb.