

HARVARD BEETS

Six medium-sized beets.

One-half teaspoon salt

One-half cup cider vinegar

One-half cup sugar.

Three tablespoons butter

Two tablespoons flour.

Cook beets in boiling water until tender, slip off the skins and cut the beets into small dice. Mix the sugar, salt and a dash of pepper, and add the vinegar. In a sauce pan melt the butter and add to it the flour, stirring to a smooth paste. Now add gradually the vinegar mixture and blend until smooth; cook until the sauce thickens, then pour over the hot beets.