

Hawaiian Beets from Yummly.com



Serves 4

2 tablespoons brown sugar

1 tablespoon cornstarch

1/4 teaspoon salt

1 can (8 ounce size) pineapple tidbits, undrained (Dole makes a can called tidbits, but you could buy a cheaper brand of pineapple rings or chunks and cut them into smaller pieces.)

1 tablespoon butter

1 tablespoon lemon juice

1 can (16 ounce size) sliced beets, drained

Mix together the sugar, cornstarch, and salt in a saucepan. Place the pan over medium-high heat. Stir in the undrained pineapple. Cook, stirring frequently, until the sauce has thickened.

Add the butter, lemon juice, and sliced beets. Reduce the heat to medium. Cook, stirring occasionally, for 5 minutes.