

Rosemary Beets



Ingredients:

- 2 tablespoon butter, unsalted
- 1/2 cup white onion, chopped
- 1 clove garlic, peeled and chopped
- 1/2 teaspoon rosemary leaves, finely chopped, or 1/4 teaspoon dry
- 14 1/2 ounce jar sliced beets, drained
- 1 tablespoon lemon juice

Directions:

- 1 Over medium-high heat, melt butter.
- 2 Add onions to the butter, cook for 3 minutes or until onion is golden brown.
- 3 Place garlic and rosemary into the onions, cook for 1 minute.
- 4 Add beets and lemon juice to onion mixture. Cook for 5 minutes until beets are heated throughout.
- 5 Serve immediately.

Makes 4 servings



Tarrant County Public Health
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