Ingredients

3/4 cup white sugar

4 teaspoons cornstarch

1/3 cup white vinegar

1/3 cup water

 2 (15 ounce) cans sliced beets, drained

3 tablespoons butter

1/4 teaspoon salt

1/4 teaspoon pepper

Directions

1In a saucepan, combine the sugar, cornstarch, vinegar and water. Bring to a boil, and cook for 5 minute. Add the beets to the liquid, and simmer for 30 minutes over low heat. Stir in butter, salt and pepper and remove from the heat. Serve warm or chilled.