

Butter and Tarragon Beets

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Ingredients

2 beets (medium)
water
salt
1 tbsp butter
ground black pepper
1/2 tsp dried tarragon leaves

Directions

Cook the beets in water with salt for 1 hour. Let them cool. Peel and dice.

In a large saucepan, melt the butter and add the beet. Season with salt and pepper to taste. Add the tarragon, cook for 1 additional minute, and remove from the stove.