

# Beets in Sour Cream

- about 1/4 pound fresh beets per serving
- a couple tablespoons white vinegar
- optional: about 1/16 onion per serving
- About 1/4 cup of sour cream per serving
- salt
- black pepper

Wash and trim any greens off the beets. Place the beets in a saucepan. Cover with water, and add the vinegar.

Bring to a boil. Lower the heat, cover and simmer for 50-60 minutes.

If you'd like you can julienne some onion, and steam or lightly roast the onion while the beets are cooking.

When the beets are cooked, plunge them in cold water or run cold water over them until they are cool enough to handle. Peel the skins off. Be careful, because this stuff stains everything!

Slice the beets. I am told by someone in my house that they are best if sliced with a crinkle-cutter, but I don't think it makes a difference.

If adding onions, add them now.

Add in the sour cream, and salt and pepper to taste. Stir and serve.

Serves: ??

Preparation time: about an hour

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