

SPICY SAUTEED BEET GREENS

8 large beets with greens attached
1 T butter
1/2 c onion, diced
1-2 T **Emily G's Pepper Vinegar Sauce**



EMILY G'S™
JAM OF LOVE

Remove greens from beets rinse and remove any tough stem pieces. Roughly chop greens.

In a large skillet, melt a tablespoon of butter over medium heat, careful not to burn it. Add diced onion and sauté for 5 minutes until soft. Next, add greens and cook until they are reduced to about 1/4 of original size. Pour on 1-2 T Pepper Vinegar Sauce and 1 t salt. Cook for another minute or two.

Add additional sauce and seasoning to taste.

