BEET ORANGE SAUCE

INGREDIENTS

3 oz flour

¼ lb margarine

2 Tbs whole cloves

3 cups orange juice

3 cups beet juice

2½ cups sugar

2 Tbs grated orange rind

3 cups vinegar

2 Tbs red coloring

1 #10 can beets

METHOD

1. Make a roux of the flour and margarine.
2. Heat the cloves, orange juice, beet juice, sugar, orange rind, and vinegar, and stir in the roux.
3. Add the red coloring and the beets.

Restaurant batch (uses a #10 can of beets)

AT THE TABLE A Light Pinot Noir

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