Balsamic Glazed Beets

Ingredients:
3 pounds beets, scrubbed & stems trimmed to 1 inch
1/4 cup balsamic vinegar
2 Tbsp maple syrup or honey
2 Tbsp olive or canola oil
1/2 tsp dried thyme, or 1 tsp minced fresh thyme
Salt & pepper

Directions:
1. In a large pot, cover beets with lightly salted water by 1 inch. Cover and simmer 35-45 minutes, until tender. Drain and cool; then slip off skins and stems and cut lengthwise into wedges.
2. In a large skillet, stir together vinegar, syrup or honey, and oil. Add beets and cook over medium heat, stirring until heated through and well coated.
3. Add salt and pepper to taste, sprinkle with thyme and toss gently.

*Step 1 can be done up to 2 days ahead; keep covered and chilled. Bring to room temperature before using.

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