

**HOT SPICED BEETS**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
129 cal	28 g	2 g	2 g	0 mg	542 mg	36 mg

**Ingredient**

BEETS,CANNED,SLICED,INCL LIQUIDS  
 VINEGAR,DISTILLED  
 CINNAMON,GROUND  
 CLOVES,GROUND  
 SALT  
 PEPPER,BLACK,GROUND  
 SUGAR,GRANULATED  
 SUGAR,BROWN,PACKED  
 MARGARINE

**Weight**

39 lbs  
 6-1/4 lbs  
 1/3 oz  
 2/3 oz  
 5/8 oz  
 1/4 oz  
 1-1/3 lbs  
 2 lbs  
 8 oz

**Measure**

4 gal 2 qts  
 3 qts  
 1 tbsp  
 3 tbsp  
 1 tbsp  
 1 tbsp  
 3 cup  
 1 qts 2-3/8 cup  
 1 cup

**Issue****Method**

- 1 Drain beets; reserve liquid for use in Step 2 and beets for use in Step 4.
- 2 Take reserved beet liquid and add water to equal 4-1/2 quarts per 100 portions and add to vinegar, cinnamon, cloves, salt, pepper and sugars; mix well.
- 3 Bring to a boil; reduce heat; simmer 10 minutes.
- 4 Add beets and margarine or butter. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.