

Grilled Beets

While grilling for dinner recently I looked around at items I had to accompany my main dish and discovered I had some beets. As a child, I never liked beets, I believe my mother pickled them and I didn't like that taste but being the adventurous eater of vegetables I thought I would give it another try, so why not grill them? These were the best beets I have ever had! They actually had a sweet corn type of taste if you can believe it...try it, you will love it!

Ingredients

6 beets, scrubbed

2 tablespoons butter

Salt and pepper to taste

Directions

Preheat an outdoor grill for high heat. Coat one side of a large piece of aluminum foil with cooking spray. Place beets and butter on foil; season with salt and pepper. Wrap foil over beets. Place packet on the grill grate.

Cook 30 minutes, or until beets are very tender. Allow beets to cool about 5 minutes before serving. You don't even need to peel to enjoy!