



Ingredients:

2 large beets
lemon juice (to sprinkle)
Sugar, salt and pepper to taste
Half onion (optional)
1/2 cup or more horseradish sauce (optional)

Directions:

Cook the beets in skins in lightly salted water until tender, about 45 min. Alternatively, you can steam them. Put them in ice water for 10 minutes. Peel and shred the beets. Sprinkle with lemon juice, add sugar, salt and pepper and mix well. You can also add shredded onion and dress with 1/2 cup or more horseradish sauce. Leave in the fridge for half an hour before serving.

