Vinegared Beets Nested in Their Greens

from Vegetarian Cooking for Everyone by Deborah Madison

2 lbs beets and their greens, either babies or else chopped into manageable sections salt and pepper

1 ½ T butter 2 tsp balsamic vinegar

remove the greens and scrub the beets. Steam them until tender 15-30 minutes depending on size. Peel and set aside. De-stem greens and steam until tender – 5 minutes. Toss greens with half the butter and season with salt and pepper. Arrange them in a nest on the plate. In another pan, heat the beets with remaining butter. Add the vinegar and shake the pan until it evaporates. Spoon beets into the center of the greens and serve.