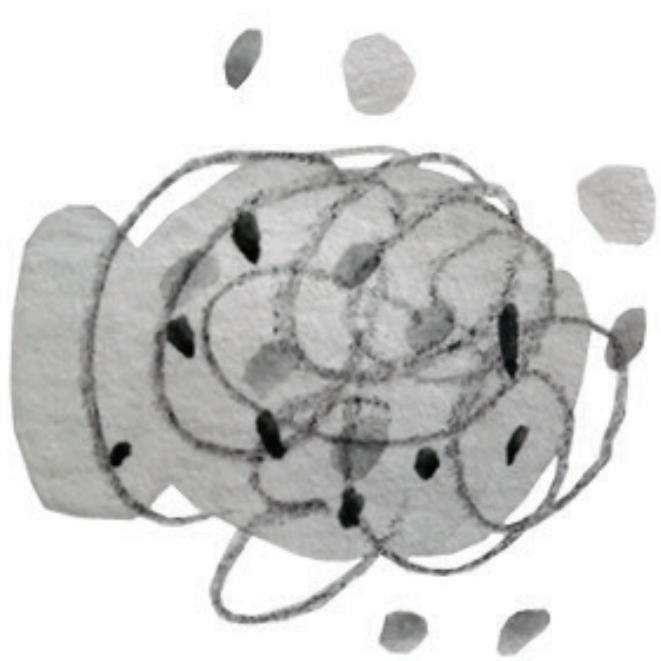


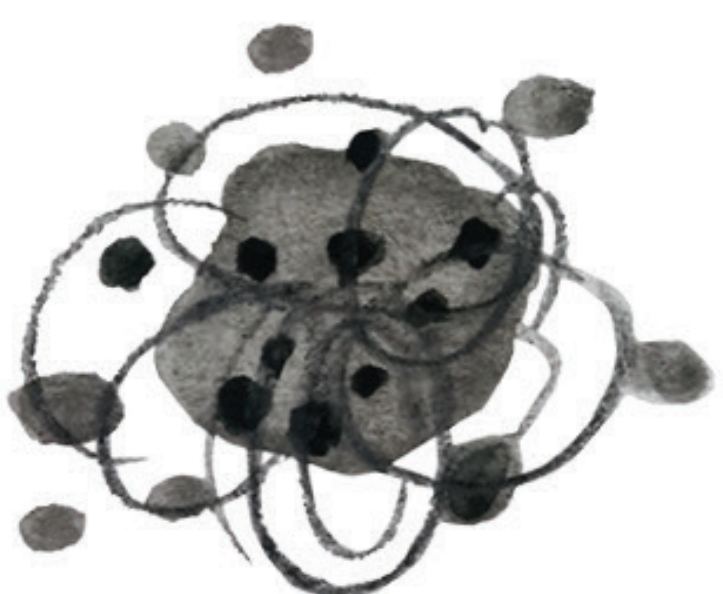
ROASTED BEETS



3 tablespoons **olive oil**
(pantry)



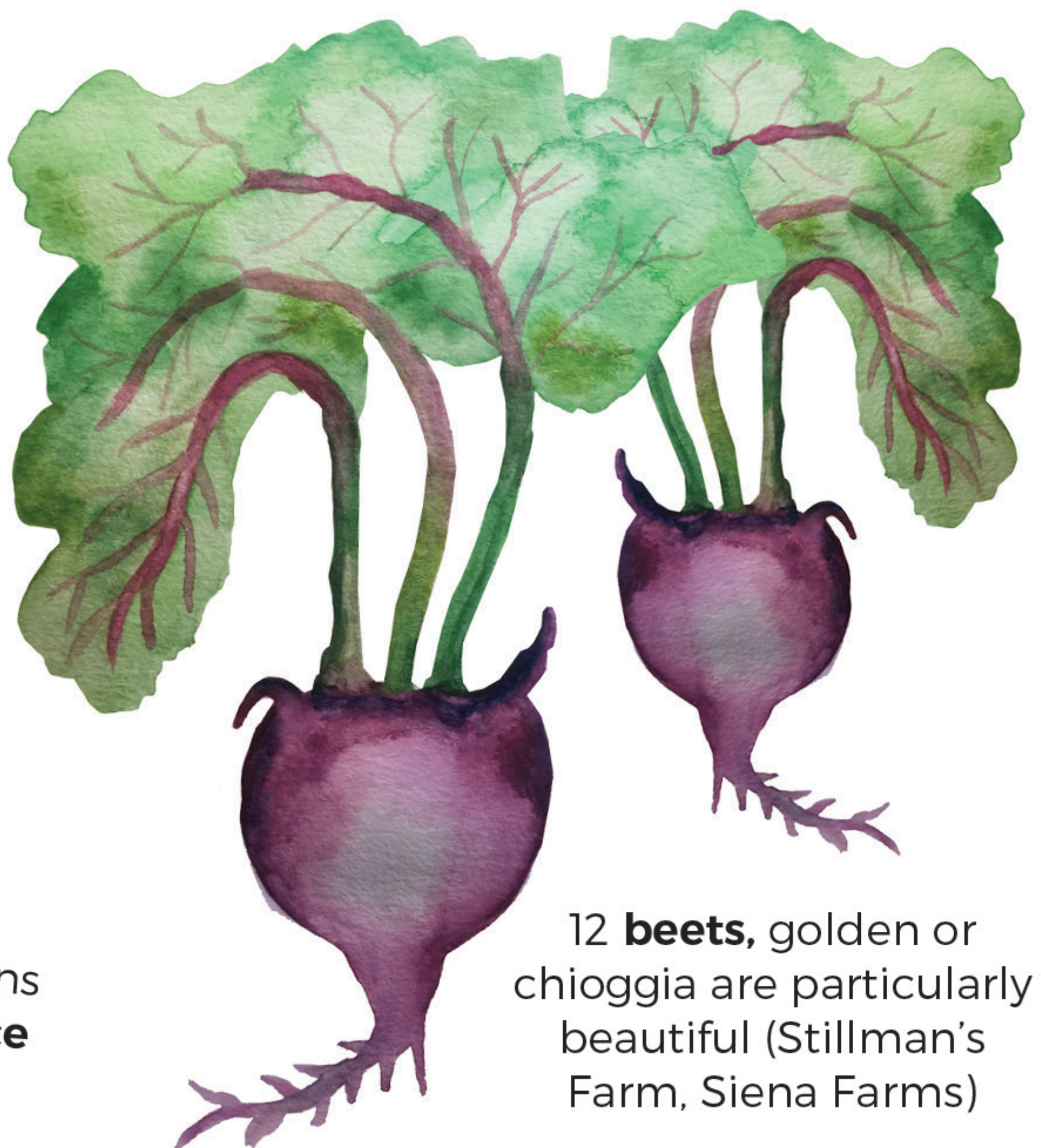
Salt + pepper
(pantry)



- Preheat oven to 400F
- Cut off tops and roots of the beet. Wash the beets thoroughly and loosely wrap in foil. Small beets can be wrapped together, but large beets cook best if wrapped individually.
- Place wrapped beets onto a baking sheet and roast for 50 minutes. Check the beets every 15-20 minutes, if they look dry sprinkle some water over the top before re-wrapping. The beets are done when a fork slides easily into the center of the beet.
- Let the beets cool enough to handle and rub skin away with paper towel. The skin should peel away easily. If the skin will not peel away, the beets likely need to cook for a few more minutes.
- Slice beets. Sprinkle with salt & pepper, and then drizzle mulled spice vinegar over the top.



2 tablespoons
**mulled spice
vinegar**



12 **beets**, golden or
chioggia are particularly
beautiful (Stillman's
Farm, Siena Farms)

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