



Roasted Beets

DIRECTIONS:

Heat the oven to 325. Trim the green tops and stringy bottoms from the beets. Wash all beets well.

Combine the beets and the grapeseed oil in a large bowl. Season the beets with salt & pepper and toss to coat. Line a roasting pan with foil, add the beets, cover the pan with foil, and roast until beets are easily pierced with a knife, about 40 minutes.

Allow the beets to cool slightly, then, while still warm, peel gently by rubbing with a towel. Cut the beets into quarters. Toss them with olive oil and additional salt & pepper.

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INGREDIENTS:

18 medium **Beets**, washed, trimmed and dried.

3 tbl **Grapeseed Oil**, Any good oil would work

Kosher Salt, to taste

Black Pepper, to taste

4 tbl **Olive Oil**

METRICS:

Difficulty: Easy

Yield: 4 servings