



Roasted Beets

Inspired by Anne Burrell

BAH Note: I prefer to work with golden beets since they don't stain like the red ones do. You use what you like best. This is more a process than a "recipe". I enjoy eating these by themselves but this would be a great addition to mixed greens for a quick salad.

- Fresh beets
- Balsamic vinegar
- Chevre (goat's milk) cheese

Heat oven to 400 degrees. Scrub the beets and trim any greens down to about 1/4 inch.

Wrap the beets in aluminum foil and roast until a fork or the tip of a paring knife easily slides into the beet. This could take 45 minutes, it could take 2 1/2 hours. Start checking after 45 minutes and then every 20 to 30 minutes after that.

Allow to cool, peel off the skins, and slice the beets.

Garnish with crumbled chevre and balsamic vinegar to taste.

roasted beets was posted by wendi on 30 june 2010 at bonappetithon.com