



ROASTED PICKLED BEETS

INGREDIENTS

5lbs red or golden beets

1c Round Pond Italian Olive Oil

1 bunch rosemary

1 bunch thyme

5 sticks toasted cinnamon (break into pieces after toasting)

Salt, sugar, & black pepper to taste

1lb butter

1pt Round Pond Sauvignon Blanc White Wine Vinegar

1c honey

1/4c water

Serves 2

DIRECTIONS

- Preheat oven to 350F degrees
- Rinse off beets with cold water and place them on a square of aluminum (large enough to wrap each individual beet or several if they are smaller). Keep residual water on beets.
- Once the beet is on the aluminum, add 1 sprig of thyme, 1 sprig of rosemary, 2-3 small pieces of toasted cinnamon, a tbsp of butter, a tsp of Round Pond Italian varietal olive oil, and a pinch of sugar, salt, and black pepper.
- Once all seasoning has been added, wrap your beets tightly in the aluminum and place on a sheet tray and into the hot oven. Depending on the size of your beets, this can take anywhere from 30 minutes to an hour.
- Once beets are tender to the touch, let them cool off slightly and peel with gloves on while still warm. (save any excess liquid in the aluminum strain and reserve)
- Mix your vinegar, honey, water, and reserved beet liquid into a small pot and bring to a simmer while whisking. Turn off heat and reserve warm.
- Slice beets to desired eating size and place into semi-warm liquid mixture then place in refrigerator. Once cooled, they are ready to be enjoyed!