

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

How to Roast Beets

- 3 -medium beets
- 1 Tbsp -olive oil
- salt
- freshly ground black pepper



Untiedt's Vegetable Farm, Inc.

Visit us to learn more

www.UntiedtsWeGrowForYou.com

Directions:

Heat oven to 375° and arrange a rack in the middle. Rinse the beets and trim off any leafy tops. Wrap completely in aluminum foil and place in the oven. Roast until tender and easily pierced with a knife, about 1 to 1 ½ hour. Remove from the oven and let cool. When the beets are cool enough to handle, peel using a paring knife or by pushing the skin with your fingers. Slice the beets, drizzle with olive oil, and season with salt and freshly ground black pepper.

Special Event or Canning Project?

Quantity Prices Available When You Pre-Order