

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

Roasted Beets with Balsamic Glaze

2 lbs red beets, medium sized, scrubbed clean
olive oil
salt

Glaze:
½ cup balsamic vinegar
2 tsp sugar
1 tsp grated orange zest
freshly ground black pepper

Directions:

Preheat oven to 400° Line a roasting pan with aluminum foil. Cut beets into cubes, the smaller the faster they cook. Place the beets in the pan. Rub olive oil over the beets and sprinkle with salt. Cover the beets with another sheet of aluminum foil.

Roast for 30 min-2hrs, depending on the size of the beets. After 30 min, test doneness by poking with a fork. Beets are done once tines go in easily. Remove from oven.

While the beets cool, prepare glaze. In a small sauté pan, add the balsamic vinegar and sugar. Heat on high until the vinegar has reduced to a syrup consistency. Remove from heat.

After the beets have cooled but are still warm, peel off skins and discard, cut into bite-sized pieces and place in clean bowl. Pour glaze over beets, stir in orange zest, add salt and pepper to taste.



Untiedt's Vegetable Farm, Inc.

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