

ROASTED FRESH BEETS

1 bunch of fresh beets
4 tbsp olive oil
salt and pepper to taste
1/4 tap garlic powder

Remove beet greens and reserve for later use. Wash beets and trim top and stringy root. Quarter beets and place in bowl. In separate bowl combine remaining ingredients and pour over quartered beets. Stir until beets are well coated. Place beets on foil lined baking sheet and bake at 400 degrees for 40-45 minutes or until soft when pierced by a fork. You can skin the beets when they are cooked, but I like to eat them with the skin on. These are great eaten as a side dish, in a salad or with sautéed beet greens.

This recipe provided by Bush-N-Vine Farm.
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