

ROASTED BEET SALAD

Servings: 8

Prep Time: 5 minutes

Cook Time: 25 minutes

Total Time: 30 minutes

INGREDIENTS

1lb Detroit Dark Red Beets

1lb Golden Beets

1/2 cup olive oil

Salt

1 medium Red Wethersfield Onion

1/2 cup rice wine vinegar

1 tbs. sugar



DIRECTIONS

1. Preheat the oven to 425 degrees. Rub the beets all over with half of the olive oil and then salt to taste. Place on a baking sheet and roast for 25 minutes. The beets should be soft all the way through.
2. Allow the beets to cool and then peel and cut into quarters. Transfer to a mixing bowl: add the red onions, vinegar, sugar, and remaining olive oil. Season with more salt. Let set for an hour and enjoy!

