



LeiHall Farm Recipes

Roasted Beets with Greens

One-bunch beets and greens
Splash of Cider Vinegar
Butter
Olive Oil
Salt and Pepper to taste

Remove the stems and leaves from the beets. Discard the stems, but rinse the leaves and slice them into thirds and halves. Leaving the beets unpeeled, cut off the long tapering roots and cut any large beets into bite-sized chunks. Place the beets on a piece of aluminum foil, drizzle with olive oil and sprinkle with salt and pepper. Wrap well and place in a 400-degree oven; roast for 35-45 minutes or until soft to a fork.

Sauté the greens while the beets are roasting: melt about a tablespoon of butter in a large skillet. Add the greens; stir occasionally until wilted, covering the pan between stirrings. Add a splash of cider vinegar when the greens are cooked.

To remove the peels from the cooked beets, rub with paper towels. Place the cooked greens on a plate, then top with the peeled, roasted beets.