



Beet Vinaigrette

Ingredients:

1 beet (fresh, peeled, and trimmed)
1/2 cup olive oil
2 tbsp. red wine vinegar
1/2 tsp salt
1/4 tsp. pepper

Directions:

Cut the beet into thin wedges, toss with 1 tablespoon oil
Place in pan
Bake at 400F for 35 minutes, or until tender.
Cool for 15 minutes.
Process beet, remaining olive oil, vinegar, salt, and pepper in a food processor until smooth.
Pour mixture through a wire-mesh strainer into a bowl, discarding solids.