



## ROASTED BEETS

Makes 4 servings.

I like this dish as a first course, side dish or in a salad. It is good warm or at room temperature.

### INGREDIENTS

- 5 medium beets
- 1 tablespoon balsamic vinegar
- 2 tablespoons maple syrup
- 2 tablespoons extra-virgin olive oil.
- Kosher salt
- Freshly ground black pepper

### PREPARATION

1. Preheat the oven to 400F.
2. Peel the beets and cut into thick wedges. Place in a bowl and combine with vinegar, maple syrup and olive oil. Season with salt and pepper.
3. Place the beets, preferably, in a single layer in an ovenproof dish and cover with foil.
4. Roast for 25 minutes. Uncover and roast for another 25 minutes. They should be fork tender.