



Roasted Red Beets with Citrus Balsamic Dressing

made with:

Castillo de Pinar Citrus
Balsamic Reduction Vinegar,
and Castillo de Pinar Organic
Extra Virgin Olive Oil

Ingredients:

2 - 4 large Raw Red Beets with or
without attached leaf tops

1/3 cup Castillo de Pinar Organic Extra
Virgin Olive Oil

1/3 cup Castillo de Pinar Citrus
Balsamic Reduction Vinegar

1/3 cup Red Wine Vinegar

Sea Salt to taste

Directions:

Pre-heat the oven to 400 degrees.

Wash and scrub any dirt off the beets
with warm water. Cut the tops (stems
and leaves) off of the beets, discarding
the tops. Trim the bottoms to create a
flat surface. Rub the skin of the beets
generously with olive oil and place on a
baking dish.

Bake the beets uncovered in the oven
for 45 min to 60 min (or until a knife
inserted into the beet meets no
resistance)

Tip: larger beets may need a longer
roasting time to achieve the best flavor
and soften completely.

When the beets are removed from the
oven let them rest for 15 min to cool
slightly and peel the skin with a paring
knife or vegetable peeler.

Citrus Balsamic Dressing:

In a jar with a lid mix Castillo de Pinar
Organic Extra Virgin Olive Oil, Citrus
Balsamic Reduction Vinegar, and Red
Wine Vinegar and shake well.

Serving Instructions:

To serve warm, slice beets, lightly dust
with sea salt and drizzle Citrus
Balsamic Dressing over slices.

To serve chilled; Place whole beets
in a plastic zip lock bag or covered
dish and pour dressing over the beets
and let marinate for one hour or over
night. Slice or quarter and toss with
remaining dressing, serve and enjoy!

Compliments: Crumbled goat
cheese or gorgonzola cheese is an
excellent compliment to this dish.

Buon Appetito!