

Beet Chutney

This chutney is spicy and festive; it pairs locally grown beets with exotic spices. Serve it with something cooling, like hummus or raita, to compliment its spiciness.

4	medium red beets
2 T.	olive oil
1 T.	finely chopped fresh ginger
2 teaspoon	finely chopped serrano peppers - we used jalapeno, instead
1 T.	peanut oil
1 teaspoon	salt
1/2 teaspoon	pepper
1 T.	finely chopped cilantro
1.5 teaspoon	red wine vinegar
1 teaspoon	lime juice
1/4 teaspoon	cayenne

Preheat the oven to 400 degrees F. Roast the beets in the oven with the olive oil and a splash of water, seasoned with salt and covered tightly. When they are cooked through, after 30 minutes to an hour, cool and peel them, and cut them into 1/8-inch dice.

Combine the beets with the ginger, serrano pepper, peanut oil, salt and pepper, cilantro, red wine vinegar, lime juice, and cayenne. Taste and adjust for salt, vinegar, and spiciness.

Serves 4.

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1 teaspoon	salt
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1 T.	finely chopped cilantro
1.5 teaspoon	red wine vinegar
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Shopping List

Beet Chutney

Ingredients	Wieht or Volume	PLU #
medium red beets	4	_____
olive oil	2 T.	_____
finely chopped fresh ginger	1 T.	_____
finely chopped serrano peppers – we used jalapeno, instead	2 teaspoon	_____
peanut oil	1 T.	_____
salt	1 teaspoon	_____
pepper	1/2 teaspoon	_____
finely chopped cilantro	1 T.	_____
red wine vinegar	1.5 teaspoon	_____
lime juice	1 teaspoon	_____
cayenne	¼ teaspoon	_____

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Ingredients	Wieht
medium red beets	4
olive oil	2 T.
finely chopped fresh ginger	1 T.
finely chopped serrano peppers – we used jalapeno, instead	2 teaspoo
peanut oil	1 T.
salt	1 teaspoo
pepper	1/2 tea
finely chopped cilantro	1 T.
red wine vinegar	1.5 teas
lime juice	1 teaspoo
cayenne	¼ teaspoo