

## **Beets and Greens with Marjoram Pesto** (“Local Flavors”, Deborah Madison)

2 small red onions, thinly sliced in rounds

white wine vinegar

8-12 small beets, with greens

olive oil

sea salt

marjoram pesto with capers and olives:

1 small slice country bread

2 Tbsp aged red wine vinegar

1 garlic clove, coarsely chopped

sea salt and freshly ground pepper

¼ cup marjoram leaves

3 Tbsp drained capers

½ cup pine nuts

1 cup finely chopped parsley

2 Tbsp pitted Greek olives

½ cup extra virgin olive oil

**Pesto:** Remove crusts from bread. Soak the bread in vinegar on a plate. Pound the garlic with ½ tsp salt in a mortar until smooth. Work in the marjoram, capers, half the pine nuts, parsley and olives until it forms a coarse puree. Add the bread and olive oil and work until well amalgamated. Season with pepper, taste for vinegar and add a little more if you think it needs it. The pesto will be very thick.

Place onions in a bowl with vinegar until nearly covered and refrigerate until needed. They'll turn pink.

Discard beet stems and any yellow leaves. Wash and steam the greens until tender, about 5 minutes. Set aside to drain, then chop coarsely. Toss with olive oil and season with salt.

Leave an inch of stems and tails on the beets and steam until tender, about 25 minutes. Slip off the skins, trim tops and tails and quarter the beets. Sprinkle the beets with vinegar and toss with the pesto. Place the beets over the greens. Remove the onions from the vinegar and strew over beets. Garnish with reserved pine nuts and serve.