

Roasted Chioggia Beets with Feta

½ cup raspberry vinegar
3 Tbsp honey
1 medium shallot, minced
½ tsp coarsely cracked black pepper
½ tsp kosher salt
¼ cup grapeseed oil
8 small beets (about 2 ½ lbs) washed and trimmed
1 Tbsp unsalted butter, cut into small bits
4 oz feta, thinly sliced
handful spicy baby greens

Preheat oven to 350 degrees.

In a medium bowl whisk together ¼ cup vinegar, 1 ½ Tbsp honey, minced shallot, ½ tsp salt, and pepper. Whisk in grapeseed oil until emulsified.

Arrange the beets snugly in a single layer in a baking dish. Add enough water to barely cover, ¼ cup vinegar, 1 ½ Tbsp honey and butter. Season with salt and pepper. Cover with foil. Bake 50-60 minutes until tender. Let cool slightly, drain and peel. Slice ¼-inch thick. Add to the honey dressing and let cool up to 4 hours.

To serve, arrange ½ beets on 8 small plates. Cover with feta. Top with remaining beets and drizzle with about 1 Tbsp dressing. Garnish with greens and serve.