

Ginger Roasted Beets

4-6 medium beets, tops and tails trimmed to 1 inch
1 cup cider vinegar
1 cup water
½ cup sugar
1 2-inch piece of ginger, peeled and sliced
2 garlic cloves, sliced
½ tsp salt
pepper

Preheat oven to 350 degrees. Wash beets and place on a large sheet of aluminum foil. Wrap into a well-sealed packet. Or place in a baking dish and cover. Roast until tender, about 75 minutes. Let cool covered.

Meanwhile, combine vinegar, water, sugar, ginger, garlic and salt in a medium saucepan. Simmer over low heat for about 10 minutes until syrupy. Pour into a large bowl and let cool.

Peel beets and cut into thin wedges. Add syrup and pepper to taste. Stir to coat. Cover and marinate in refrigerator overnight. Remove ginger and garlic, and serve. Can be warm, room temperature or chilled.