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ROASTED BEET HUMMUS

Maggie was inspired to create this hummus by Pavel, a partner-grower at Foxhollow and one of her primary farming mentors. Rich in flavor and smooth as butter thanks to the addition of cannellini beans, the radiant fuchsia tone of this hummus makes it an instant show-stopper and the perfect healthy dish for your next gathering!

Makes Two Cups

- three medium (five small) beets, roasted and peeled
- one 15oz can of cannellini beans, rinsed and drained
- zest of one large lemon
- juice of one and one half large lemons (approximately one third of a cup juice)
- pinch red pepper flakes
- one clove garlic, rough chop
- two tbs tahini
- one quarter cup olive oil
- one tsp kosher salt
- one half tsp freshly ground black pepper
- local veggies for dipping (such as carrots, radish and broccoli)

To roast beets, preheat the oven to 400 degrees. Clean and wrap each individual beet in tinfoil along with a drizzle of olive oil, sprinkle of kosher salt and freshly ground black pepper. Roast for 45 minutes to one hour until a knife slides through the center of each beet easily. Remove from the oven and allow to rest until cool enough to handle but still warm. One at a time, place the beets in a plastic bag and rub around the sides of the beet, peeling off the skin. Any remaining skin may be removed with a knife. *Warning - beets stain very easily! Do not use your favorite wooden cutting board and be sure to wear an apron when handling.*

Place the roasted beets, cannellini beans, lemon zest and juice, red pepper flakes, garlic, tahini, kosher salt and pepper into a blender. Blend until combined and then, with the blender running, pour one quarter cup olive oil through the feed tube, mixing until smooth. Remove to a bowl and serve with locally grown vegetables for dipping.