

Beet Salad

From – *Enchanted Broccoli Forest Cookbook*

8 beets
1/4 cup cider vinegar
1 clove garlic, crushed
2 tsp honey
½ cup onion, chopped
2 scallions, minced
1 medium cucumber, seeded and chopped fine
2 hard cooked eggs, chopped
2 Tbsp fresh dill (1 tsp if dried)
1 cup sour cream or yogurt
salt & pepper

- Boil beets, whole, for about 25 to 30 minutes.
- Rinse under cold water and, while rinsing, rub off the skins.
- Chop into ½” bits and marinate 30 minutes, while warm, with the vinegar, garlic and honey.
- Add remaining ingredients.
- Mix well and chill until very cold.



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