

# Grilled Beets with Dilled Cucumbers

From – *marthastewart.com*

2 lb beets, trimmed  
½ cup ice  
1 Tbsp canola oil  
1 Tbsp plus 2 tsp white-wine vinegar  
salt and pepper  
½ cucumber, halved and thinly sliced  
2 Tbsp sour cream  
1 Tbsp chopped fresh dill

- Heat grill to high. In heavy-duty foil, wrap beets, in one layer, with ice.
- Cover grill; cook until beets are tender when pierced with the tip of a paring knife, 40 to 45 minutes, turning once.
- Rub off skins. Cut beets into wedges. Toss in bowl with oil and 1 Tbsp vinegar; season with salt and pepper.
- In another bowl, toss cucumber slices with sour cream, dill, and remaining 2 tsp vinegar and season with salt and pepper.
- Place beets on platter and top with cucumbers.



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