

Roasted Beets with Balsamic Glaze

From – *simplyrecipes.com*

2 pounds red beets-scrubbed clean
olive oil
salt
½ cup balsamic vinegar
2 tsp sugar
1 tsp grated orange zest
ground black pepper

- Preheat oven to 400°F. Line a roasting pan with aluminum foil. Place the beets in the pan.
- Rub olive oil over the beets, and sprinkle with salt.
- Cover the beets with another sheet of aluminum foil.
- Roast for 1 to 2 hours, depending on the size of the beets and how old they are. After 1 hour, test every fifteen minutes by poking a beet with the tines of a fork. Once the fork tines go in easily, the beets are tender and cooked. Remove from the oven.
- In a small, shallow saute pan, add the balsamic vinegar and sugar.
- Heat on high until the vinegar has reduced to a syrup consistency. Remove from heat.
- After the beets have cooled for several minutes, but are still warm to the touch, peel off the outer skins and discard. Cut the beets into quarters or more, bite-sized pieces.
- Place beets in a serving bowl. Pour balsamic glaze over the beets. Stir in grated orange zest, and add salt and pepper to taste.



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