



Beet Creme

NIBBLEDISH CONTRIBUTOR

Ingredients

1 kg beets
½ lemon
4-5 tablespoons Olive oil
2 tablespoons balsamic or white wine vinegar
1 inch of ginger
1 tsp cardamom powder
3-5 tablespoons honey
2 tablespoons ketchup

Instructions

This colorful side dish is excellent with any meat or fish instead of sauces.

Peel beets and cut in large strips before you bake them in the oven with app. 1 cup of water. Check after an hour if they are soft inside out. Let them cool at least two hours.

Put cooked beets in a food processor and add olive oil, vinegar, the piece of ginger, cardamom, peel and juice of ½ a lemon, ketchup and honey. Also add salt & pepper generously. Use the honey and lemon or vinegar to get a taste you like – it's about finding the balance.

Keep processing until smooth and creamy. Serve cool

Oh - and if you are not used to cooking with beets remember gloves for peeling and a wet cloth to wipe stains off wooden table tops.
