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Beet and Goat Cheese Salad

Ingredients:

3 red or golden beets without greens
2 tablespoons minced shallot
1 tablespoon fresh lemon juice
1/2 teaspoon salt
1/4 teaspoon black pepper
2 tablespoons olive oil
2 oz soft mild goat cheese
Lettuce of your choice or your beet greens

Preparation:

Preheat oven to 425° F.

Wrap beets tightly in foil and roast in middle of oven until tender, about an hour. Unwrap beets.

While beets are cooling slightly, whisk together shallot, lemon juice, salt, and pepper in a small bowl, then add oil in a stream, whisking.

When beets are cool enough to handle, slip off and discard skins. Cut beets into 1/2-inch dice.

Make a bed of lettuce or the beet greens on a plate, add roasted beets & crumbled goat cheese on top. Drizzle with the vinaigrette and serve.

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Pickled Beets

Recipe from TasteOfSouthern.com

Ingredients:

7 pounds of Beets
5 medium Onions
4 cups White Vinegar, 5% acidity
2 cups Sugar
2 cups Water
2 teaspoons of Canning or Pickling Salt
2 Cinnamon Sticks, broken
12 Whole Cloves

Directions:

1. Trim off tops of beets, leaving 2 inches of stems and all roots. This will prevent the beets color from bleeding while processing.
2. Wash well, rinse and drain.
3. Sort for size, separating larger beets from the smaller ones.
4. Fill a large saucepot about $\frac{1}{2}$ full of water, bring to a low boil over medium-high heat.
5. Add the larger beets first, let cook for approximately 15 minutes.
6. Add the medium sized beets, let cook for 5 minutes.
7. Add the small beets, let cook for 5 minutes.
8. Drain the beets and DISCARD THE LIQUID.
9. Let beets cool, cut off the roots and stems, slip off the skins.
10. Slice beets into about $\frac{1}{4}$ inch slices.
11. Peel and slice the onions into about $\frac{1}{4}$ inch slices.
12. In a medium saucepan, combine the vinegar, salt, sugar and fresh water.
13. Tie spices in cheesecloth and add to the vinegar solution. Bring liquid to a low boil.
14. Add the beets and onions. Simmer 5 minutes.
15. Remove the spice bag and discard.
16. Fill sterilized hot jars with beets and onions, leaving $\frac{1}{2}$ inch of headspace.
17. Add hot vinegar solution, filling to within $\frac{1}{2}$ inch of top of the jar.
18. Remove any air bubbles and adjust headspace to $\frac{1}{2}$ inch if needed.
19. Wipe the rim tops of the jars with a clean damp cloth or paper towel.
20. Add lids and bands, tighten finger tight.
21. Place jars in water bath canner and process for 20-30 minutes.

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Homemade Beet Chips

Adapted from theitaliandishblog.com

Ingredients:

2 large beets
2 tablespoons olive oil
1/2 teaspoon sea salt
1 teaspoon freshly ground pepper

Directions:

Preheat the oven to 300° F. (or 275° F for convection oven). Line two or three baking sheets with parchment paper.

Peel the beets. Slice them to about 1/16" inch (1.6 mm) thick, at the most. Toss them in a large bowl in the olive oil and salt and pepper. (If you have time, you can wait for 30 minutes or so after this step - especially with the red beets, the salt will draw out some excess moisture). Lay them on the baking sheet, just barely touching.

Bake for about one hour until the edges are crisped up and most of the beets have dried out. Because you will have different sized slices from the same beet, you will have some smaller chips and some larger chips. This will let you have a little bit of variety in the crispiness of the chips and you can decide how you like them for your next batch.

Remove from baking sheet when you think they're done and place them on a serving plate on in a bowl. They crisp up a little as they cool down. They are fine over night at room temperature or you can refrigerate them for a little longer storage. To crisp them up again, just put them on a baking sheet and bake them at 400 ° for a few minutes.

They're so good though, it's rare to have leftovers.

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Herb Roasted Beets

From Barefoot in Paris by Ina Garten

Ingredients:

12 beets
3 tablespoons good olive oil
1 1/2 teaspoons fresh thyme leaves, minced
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
2 tablespoons raspberry vinegar
Juice of 1 large orange

Directions:

Preheat the oven to 400 degrees.

Remove the tops and the roots of the beets and peel each one with a vegetable peeler. Cut the beets in 1 1/2-inch chunks. (Small beets can be halved, medium ones cut in quarters, and large beets cut in eighths.)

Place the cut beets on a baking sheet and toss with the olive oil, thyme leaves, salt, and pepper. Roast for 35 to 40 minutes, turning once or twice with a spatula, until the beets are tender. Remove from the oven and immediately toss with the vinegar and orange juice. Sprinkle with salt and pepper and serve warm.

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Gingered Beet Chutney

Adapted from Epicurious.com

Ingredients

1/4 cup extra-virgin olive oil
1 3/4 cups chopped red onion
1 2-inch-diameter beet, peeled, cut into 1/4-inch cubes
1/2 cup water
1/2 cup red wine vinegar
3 tablespoons raisins
3 tablespoons sugar
2 teaspoons chopped peeled fresh ginger
1 teaspoon yellow mustard seeds
Pinch of cumin seeds

Preparation

Heat olive oil in heavy medium saucepan over medium heat. Add chopped red onion and beet cubes. Cook until onion is tender but not brown, stirring frequently, about 8 minutes. Add 1/2 cup water. Increase heat to high and boil until mixture is thick, about 5 minutes. Add vinegar, raisins, sugar, ginger, mustard seeds, and pinch of cumin seeds. Reduce heat to medium-low and simmer until beet cubes are tender and chutney is thick, stirring often, about 8 minutes. Season to taste with salt and pepper. Cool. DO AHEAD: *Can be made 1 week ahead. Cover and chill.*

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Beet Ravioli with Poppy Seed Butter

Recipe courtesy of Epicurious.com

Ingredients:

1 bunch beets
1/2 cup fresh whole-milk ricotta cheese
2 tablespoons dried breadcrumbs
1 1/4 pounds egg pasta sheets or wonton wrappers
1/2 cup (1 stick) butter
1 tablespoon poppy seeds
Freshly grated Parmesan cheese

Preparation:

Preheat oven to 400° F. Wrap beets individually in foil; place on baking sheet. Roast until tender when pierced with knife, about 1 hour. Open foil carefully (steam will escape). Cool. Peel beets; finely grate into medium bowl. Add ricotta cheese and season to taste with salt and pepper. Stir in breadcrumbs.

Roll fresh egg pasta into sheets according to package. Place 1 dough sheet on work surface. Using 3-inch round biscuit cutter, cut sheet into 7 rounds. Transfer rounds to lightly floured baking sheet; cover with plastic wrap. Repeat with remaining dough for total of 56 rounds.

Sprinkle 2 smooth kitchen towels with flour. Place 8 pasta rounds on work surface, keeping remaining dough covered with plastic. Place small bowl of water next to work surface. Spoon 1 teaspoon beet filling onto half of each round. Dip fingertip into water and dampen edge of 1 round. Fold dough over filling, pushing out as much air as possible and pressing edges firmly to seal. Transfer to prepared towels. Repeat with remaining rounds. (Can be prepared 1 week ahead. Transfer to rimmed baking sheet and place in freezer until frozen solid, about 6 hours. Transfer ravioli to resealable plastic bags.)

Melt butter in large skillet over medium heat and stir in poppy seeds; keep warm. Working in batches, cook ravioli in large pot of boiling salted water until cooked through, stirring often, about 2 minutes. Using slotted spoon, transfer to skillet with melted butter; toss to coat. Divide ravioli among 8 plates; sprinkle with Parmesan.