



COAL ROASTED BEETS

INGREDIENTS

1 dozen red torpedo beets
(medium-sized regular beets may be substituted)
4 tablespoons sherry vinegar
(Substitute with white wine vinegar if needed)
Zest of one orange
2 tablespoons chopped fresh dill
4-6 tablespoons plain Greek yogurt



INSTRUCTIONS

1. Wrap each beet individually in tin foil, making sure they are completely covered.
2. Place beets over coals and allow to cook until knife tender, about 30-40 minutes.
3. Remove foil and then remove the skin from each beet. (Use disposable gloves or a kitchen towel to help with the heat as well as keeping your hands from coloring.)
4. Cut each beet into 2-3 pieces and add to a bowl.
5. While warm, add 4 tablespoons of sherry vinegar and orange zest and toss carefully.
6. Season with salt to taste.
7. Add 4-6 tablespoon-sized dollops of Greek yogurt and sprinkle with small hand-torn pieces of dill.

