

**FLAVOR**  
*of the*  
**WEEK***Shannon Waters**Baby  
Beets*

Beets aren't exactly a foreign ingredient for most of us but using them outside of a salad probably is. In this recipe, it shows up raw and roasted and is paired beautifully with some carrots from the farm as well. Even the beet greens and carrot tops find a place!

**ROASTED BEET CROSTINI WITH  
CARROTS, HONEY, AND RICOTTA**

Preheat your oven to 400

9 Small Beets, washed and leaves reserved

Olive Oil

Salt

Pepper

2 Oranges

4 Carrots, washed and peeled

1 T plus 2 t Apple Cider Vinegar

1 T Butter

2 T Honey

1 French Baguette

¼ Shallot, finely minced

1 C Ricotta

**ROASTED BEETS AND GLAZE**

In a square of foil, place all but 2 of your cleaned beets inside with a sprinkle of salt and olive oil. Place in the oven for 1 hour and check for tenderness after an hour. Depending on their size, they will take more or less time.

Meanwhile, make your beet glaze. Using a cheese box grater, grate 2 of your carrots- saving the juice and pulp. Next, zest a little of the orange and juice just one of the oranges and place in a shallow pan and turn the heat to medium. Add the grated carrot and 1 T of honey and 1 T apple cider vinegar to the pan. Allow to cook about 5 minutes. Add butter and 1 T of honey and whisk until fully incorporated. Season with salt and reserve.

Take your beets out of the oven and allow them to cool until they are cool enough to handle but still warm enough to peel the rough skin off. Rub them with a paper towel and the outer layer should easily come off. Cut them in half and into quarters if they are a little larger. Toss them into the pan with the glaze and season with salt, coat evenly.

**THE REST OF THE CROSTINI**

Cut the baguette into thin rounds, about 10 pieces. Drizzle with olive oil and salt, and place in the oven until lightly browned, around 12-15 minutes. In this time, make a quick dressing. Take the remaining orange, and cut small cubes of the pulp and place in a bowl with the minced shallot. Add the remaining 2 t of apple cider vinegar, 1 T of honey and 2 t of olive oil. Season with salt and pepper and whisk. Take the remaining 2 beets and carrots and shave very thin using a peeler or mandolin. Place in a bowl and drizzle with the dressing, making sure to get a few chunks of orange into the salad.

**ASSEMBLING THE CROSTINI**

Smear a little ricotta cheese on each toasted crostini. Next, place 3 or 4 pieces of roasted and glazed beet on top. Then, a little salad. Garnish each one with a little beet and carrot green and drizzle with olive oil and a final sprinkle of salt.

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