

bite 

by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Roasted Beets with Clementine and Garlic

Serves 4

Preheat oven 350°F

4 medium beets, scrubbed and leaves removed

3 Clementine, quartered

5 cloves of garlic, unpeeled

Sea salt

Freshly ground pepper

Extra virgin olive oil

Place a large piece of tin foil on a baking sheet

Cover foil with a large piece of parchment paper

Add beets, 2 Clementine, garlic, salt and pepper to taste

Squeeze remaining Clementine over beets then add to the pile

Drizzle with a couple of tablespoons of olive oil

Seal package well and place in oven until beets are fork tender - up to 2 hours

Unseal carefully to release steam.

Serve hot, warm or cold.