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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

FEKER'S FAMILY RECIPE REVIVED ROASTED BEETS

Ingredients

- 4 Medium Size Beets (Greens attached)
- 1/2 onion sliced
- 3 cloves garlic smashed
- 1 sprig rosemary
- 2 Bay leaves
- 1/2 cup balsamic vinegar
- 1/2 cup of red wine
- 1/2 cup white wine
- 1 tablespoon Olive Oil

Directions

1. Preheat oven to 350 degrees.
2. Slice the greens off each beet leaving 1 inch of stalk.
3. In a large bowl toss the beets with olive oil, garlic, rosemary, bay leaves, and onion. Season with salt and white pepper.
4. Place in a baking dish. Pour the liquids in the pan. Cover tightly with aluminum foil. Roast in the oven until done, between 45minutes and 75 minutes depending on the size of the beets (you will know when they are done when the skin peels easily with the touch of your finger).
5. Allow to cool to room temperature. Peel with your hands (Do not run under water).
6. The beets are now ready to be used in a variety of ways. They can be sliced and chilled for salads or as a side. They could also be gently reheated with a little of the cooking liquid and served as a side dish.