

Roasted Beets with Thyme

Dinner At Home | November 2004



2¹/₂–3 LB. ASSORTED BABY BEETS OR SMALL BEETS

6 CLOVES GARLIC, PEELED

2 SPRIGS FRESH THYME

5 TBSP. OLIVE OIL

¹/₂ TSP. KOSHER SALT

¹/₄ TSP. FRESHLY GROUND BLACK PEPPER

2 TBSP. LEMON JUICE

1 TBSP. SNIPPED FRESH THYME

KOSHER SALT AND GROUND BLACK PEPPER

Cut tops off the beets and trim the root ends. Wash beets thoroughly. If using small beets, cut into 1- to 1¹/₂-inch wedges. Place beets in a 2-quart square baking dish. Add garlic, thyme sprigs, 2 tablespoons of the olive oil, ¹/₂ teaspoon salt, and ¹/₄ teaspoon pepper. Toss to coat. Cover tightly with foil.

Roast beets in a 400° oven for 40 to 45 minutes or until tender. (A knife should easily slide into beets.) Uncover and let beets cool about 15 minutes on a wire rack. If using small beets, remove skins by wrapping the wedges, 1 at a time, in a paper towel and gently rubbing the skins off. Replace paper towel as needed. (Baby beets do not need to be peeled.) Place beets in a large bowl.

Meanwhile, remove garlic cloves from baking dish. Finely chop with a knife or crush with a mortar and pestle. In a small bowl whisk together remaining 3 tablespoons olive oil, the lemon juice, 1 tablespoon snipped thyme, and garlic. Season to taste with salt and pepper. Drizzle over beets; toss lightly to coat. Makes 4 to 6 servings.