

Roasted Beet Dip



1 head garlic
2 medium beets, trimmed
1 tbsp fresh lemon juice
1 tbsp olive oil
1/2 tsp salt
1/2 tsp freshly ground pepper
1/4 tsp chili powder
1/2 tsp cumin

Cut top 1/4 inch off garlic head. Individually wrap beets and garlic tightly in foil and place in a baking dish. Bake at 400°F until tender when pierced with a fork, about 40 minutes for garlic and 1 1/4 hours for beets.

Unwrap beets and garlic; cool. Peel beets and cut into chunks; place in a food processor. Squeeze softened garlic out of skins into food processor. Add remaining ingredients (lemon juice through chili powder) and puree until smooth. Transfer to a serving dish. Cover and refrigerate for at least 1 hour or up to 24 hours. Serve with pita chips or melba toast. Makes about 1 cup

Source: www.atcoblueflamekitchen.com

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