

Beet Skordalia

Recipe Provided by: Samascott Orchards

Samascott Orchards Beets are typically available June through September

Ingredients:

3 Beets (approx.. 1 cup cooked/pureed)

½ Red Onion

1 Celery Stalk

1 Head (8 cloves) Garlic

1 Can White Beans

1 Tbsp Lemon Juice

¾ Cup Shredded High Quality Parmesan

¼ Tspn Salt

Makes approximately 6 cups



Instructions:

Skordalia, an intensely garlic Greek dish, is traditionally made using potatoes. Here we substitute beets for a delicious twist.

Steam peeled beets or bake whole beets until fork tender. Peel and puree cooked beets until mostly smooth, small chunks are acceptable. While beets are cooking rough chop the onion, celery and garlic and sauté until onions are translucent. Keep heat low enough to prevent garlic from crisping. Combine all ingredients excluding the beets into a food processor and puree until extremely smooth. The veggie puree must not be chunkier than the beet puree. Combine all ingredients into a casserole dish and if it has cooled bake at 350 until center is heated.

Serve as a hot side dish, cold sandwich spread or pita and veggie dip.