

**Steamed Beets and Greens**  
**with Horseradish Maple Vinaigrette**

**Vinaigrette**

¾ cup Maple Syrup

½ Red Wine Vinegar

1 – 2 inches peel, grated Horseradish

Sliced Green, Red or White Onion

1 Cherry Pepper (optional for heat)

1 Salt

1 Pepper

**For the Beets**

3-4 lbs. Fresh Beets with Greens attached

Pot with Steamer Basket

Mix all the above ingredients in a large glass bowl and set aside.

Separate the beets & the greens and slice the beets into cubes or ¼ inch slices.

Next chop the greens and set them aside.

Heat up a pot of water with an internal steamer basket over medium heat until the water is lightly boiling.

Add the beets, cover the pot with the lid and allow the beets to steam for about 7 minutes or until the beets are almost tender

Now place your chopped beet greens on top of the beets, replace the lid and allow the greens to wilt/steam with the beets for a remaining 3 minutes.

Remove the lid from the pot and carefully remove all the beets and greens, placing them in the bowl with the vinaigrette.

Toss the vinaigrette and beets together and serve warm or cold. Enjoy!