



### **Bulgarian Roasted Beet Salad**

*Tender marinated beets and turnips are served with beet greens*

- 6 medium organic fresh beets with green leaves attached
- 2 medium turnips
- 3-1/2 Tablespoons vegetable oil, divided
- 1 head fresh garlic
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1/2 cup granulated sugar
- 3 green onions, minced or use chives
- 1/8 teaspoon freshly grated nutmeg
- 1/8 teaspoon ground ginger
- 1 Tablespoon horseradish or to taste
- Kosher salt to taste
- Freshly ground black pepper to taste

Preheat oven to 375 degrees F. Line large baking pan with aluminum foil. Trim the green tops from beets; set aside. Trim; discard beet roots. Wash beets and trimmed turnips well under cold running water; allow to drain.

Place vegetables into baking pan; drizzle oil over. With your hands, coat vegetables and pan completely with oil.

Cut thin slice from garlic head; place on piece of aluminum foil; drizzle with about 1/2 Tablespoon oil; wrap garlic in foil; place on baking pan.

Bake vegetables in preheated oven for 1 hour 15 minutes or until tender. Check and remove garlic after 30 minutes if roasted. Check tenderness of vegetables during roasting; turn vegetables over. Remove vegetables when tender. Cool until warm enough to handle.

Meanwhile in a medium bowl, combine red wine vinegar, 1/2 cup oil, sugar, green onions, nutmeg, ginger, horseradish, salt and pepper. Set marinade aside.

Trim tops and bottoms of cooled vegetables; peel then; cut into cubes. Put cubes into a sealable container. Squeeze the roasted garlic from head; discard peels; chop garlic into small pieces; add to vegetables. Pour marinade over vegetables. Mix well to coat all the vegetables; cover; allow to marinate several hours or overnight in the refrigerator.

**To Serve:** Wash beet leaves; remove from stems; tear into large pieces. Place on serving plate. With a slotted spoon, top greens with beet salad. Serve marinade separately if desired.

Serves: 6

**Cook's Note:** I roasted the head of garlic along with the other vegetables and added the roasted garlic cloves to the vegetables.

**Recipe Inspired by:** Chef Stephen Lee [www.herbmeister.com](http://www.herbmeister.com)  
*From Herbs of the Danube*

**About the Recipe:** The best thing about the cold weather is that it's the perfect time to roast all of those delicious root vegetables. These roasted tender beets, turnips, and garlic marinate in a sweet-sour red wine vinegar and are served over torn beet leaves.