



Roasted Beets with Goat Cheese

Recipe by Stephen Pavy

Serves: 24 in a buffet

Serve with Freestone Vineyards "Fogdog" Pinot Noir

2 lbs. Fresh red beets
2 lbs. Fresh gold beets
Salt and pepper to taste
Balsamic vinegar to drizzle over red beets
Chardonnay vinegar to drizzle over gold beets
Olive oil to finish
8 oz. log Laura Chenel goat cheese

Pre-heat oven to 400

Place beets in roasting pan in a single layer. Add water to cover bottom of pan to ¼ inch depth. Cover pan with foil. Bake for 45 minutes (longer if beets are large) or until the beets can be easily pierced with a fork. Remove pan from oven, uncover and cool. Peel beets and cut into wedges, being careful not to mix red and gold beets (the red beets will "bleed" on the gold ones). Toss red beet wedges with salt, pepper, and balsamic vinegar to taste. Toss gold beet wedges with salt, pepper, and chardonnay vinegar to taste.

Beets can be kept at room temperature for several hours or can be refrigerated for up to 48 hours. (Bring chilled beets to room temperature before serving.)

Arrange beet wedges on platter. Drizzle olive oil over beets. (It is important to delay adding olive oil until just before serving.) Spoon crumbled goat cheese among beet wedges.

Hint: Leftover beets may be saved for several days in the refrigerator.