

ROASTED BEET & YOGHURT DIP

The flavors of beet, dill and yoghurt are an Eastern European specialty in the form of Borsht when served cold. Although any beet variety can be used, the Bull's Blood red variety makes for spectacular color and flavor.

INGREDIENTS

8 ounces Beetroot, about
3 medium or 1 cup grated

1 Cup Greek Yoghurt

2 Tablespoons minced
fresh Dill

1 Tablespoon Honey

1 teaspoon Smoked Salt

DIRECTIONS

Roast the beets in the oven until soft.

Peel the beets and then grate them into a small bowl.

In a separate mixing bowl combine the dill, yoghurt, honey and salt with a whisk before folding in the grated beets.