



## Roasted and Stuffed Beets

Recipe By SCOTT CULPEPPER

SERVES: 6

### BEETS:

- 6 beets, *color of choice*
- 4 tbsp. olive oil
- 1 small loaf pumpernickel bread, *6 cups cubed*
- 1 large white onion, *chopped*
- 2 cups vegetable broth
- 1 tbsp. fresh sage, *chopped*
- ½ tsp. dried thyme
- salt and pepper, *to taste*

### GOAT CHEESE TOPPING:

- 8 oz. chevre/soft goat cheese, *room temperature*
- ¼ cup fresh chives, *chopped*
- ¼ cup fresh parsley, *chopped*
- 1 clove of garlic
- ⅓ cup walnuts, *toasted and chopped*

### SPICED HONEY:

- 1 cup honey
- 1½ cup water
- 1 cup granulated sugar
- 3 whole cloves
- 2 cinnamon sticks
- 1 whole vanilla bean, *cut and scraped*
- 4 whole black peppercorns
- ⅛ tsp. red pepper flakes

### BEETS DIRECTIONS:

1. Dice the bread into small cubes, spread evenly on a sheet pan and dry in the oven at 200°F. Do not toast, just dry out the bread.
2. Cut the top and bottom tips from the beets and wash thoroughly.
3. Lightly coat beets with olive oil, salt, and pepper. Place on a parchment-lined sheet pan. Cover with foil and roast at 400°F for one hour, until fork tender.
4. Remove from the oven and let beets cool enough to handle. Remove the skins from the beets (wear food handlers gloves so as to not stain hands).
5. Hollow out the middle of the beets leaving the bottom and sides intact.
6. Dice and reserve the scooped out portion of the beets.
7. Saute the onion in 2 tbsp. of olive oil until translucent. Add vegetable stock and bring to a boil. Then add the sage, thyme, salt and pepper, and stir to combine. Lower heat and simmer for 5 minutes.
8. Combine the bread and diced beets into a large bowl. Add vegetable stock to the bread mixture and stir to combine completely.
9. Scoop stuffing mixture into beets, top with ½" goat cheese slice, and roast uncovered at 400°F for 30 minutes.
10. Place beets on a serving platter and drizzle with the spiced honey. Garnish with chives, parsley, and walnuts.

(Continued)

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### GOAT CHEESE TOPPING DIRECTIONS:

- 1. In a medium-size mixing bowl thoroughly combine goat cheese, chives, parsley, walnuts, and garlic (pressed through a garlic press) until smooth.
- 2. Place the entire mixture into a piping bag without any nozzle in the end.
- 3. Roll out a piece of plastic wrap onto a smooth surface. Pipe 2 rows of the goat cheese mixture onto the plastic wrap. Roughly 8-10" length. Then another two rows on top of the bottom two.
- 4. With the side of the plastic wrap closest to you, pull plastic over the mixture and roll tightly to remove as much air as possible.
- 5. Twisting both ends at the same time, tighten the ends until the log is tight. Place in the refrigerator to firm up. Minimum of one hour.
- 6. When ready to use, unwrap and slice into 1/2" coins.

### SPICED HONEY DIRECTIONS:

- 1. Combine all the ingredients into a small saucepan and simmer for 15 minutes or until mixture is thick and has a syrup consistency.
- 2. Using a fine strainer, pour the spiced honey into a container (with a lid), to remove the solid ingredients. Let honey cool.

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