

ROASTED BEET-PEAR SIDE DISH

5 pounds Red Beets, ends trimmed

1 Tbsp + 1 tsp Salt

1 cup water

1.5 pounds Bosc Pears (ends trimmed and cored), diced 1 inch cubes

1 bunch mint, minced

½ cup Apple Cider Vinegar

1 tsp Ground Coriander

Place beets, 1 Tbsp salt and water in a large roasting pan. Cover tightly with foil and bake at 375 for 1 hr 15 mins, until fork tender.

As soon as beets are cool enough to handle peel with slightly damp cloth. (THIS WILL PERMANENTLY STAIN THE CLOTH.) Cool down and dice in 1 inch cubes.

After beets have cooled down, combine with the remaining ingredients and toss to thoroughly mix.