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| Roasted Beet Balsamic MustardC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh beets.**Ingredients*** 2 Tablespoons Yellow Mustard Seeds
* 2 Teaspoons Brown Mustard Seeds
* 2 Tablespoons plus 2 Teaspoons Balsamic Vinegar
* 2 Tablespoons plus 1 and 1/2 Teaspoons Water
* 1 **Beet**, cleaned, peeled, and cut into quarters1 Tablespoon Olive Oil
* 1/2 Teaspoon Sea Salt
* 1/2 Teaspoon Ground Black Pepper
* 1/4 Teaspoon Brown Sugar

**Directions*** In a sterilized 4-ounce canning jar, mix together the yellow mustard seeds, brown mustard seeds, balsamic vinegar, and water. Cover and allow to sit at room temperature for 2 days.
* Toss the beet quarters with the pepper, olive oil, and 1/4 teaspoon of the salt and roast at 375 degrees for 35 minutes on a baking sheet lined with tin foil
* In a blender or food processor, blend one of the beet quarters with the mustard, brown sugar, and remaining 1/4 teaspoon of salt until pureed but still slightly coarse
* Use within 1 month
* Makes about 4 Ounces (1/2 Cup) mustard
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Recipe: [adventuresincooking.com](https://adventuresincooking.com/2013/04/roasted-beet-balsamic-mustard-honey.html)