



Basin Harbor Beet Vinaigrette

3 medium beets
3 oz white wine vinegar
6 oz extra virgin olive oil
2 oz hot water
salt
white pepper
fresh herbs



Clean beets, removing tops and roots. Oil beets lightly and roast at 350° until soft, an hour or so. Remove from oven, allow to cool down and remove skin. Purée with vinegar, oil and water until smooth. Add salt and pepper to taste. Garnish with fresh basil. Makes approximately 2 cups.