

Beets with Orange and Honey

The kindergarteners made roasted beets with fresh orange juice and honey. To my delighted surprise, almost all of the students loved them (especially the fuchsia lips and teeth that accompanied the beets...). One student told me, "these are the best things we've ever eaten in Garden!"

Beets with Orange and Honey (serves 6)

- About 1 1/2 lbs. beets, peeled, and cut into 1" cubes
- 1 Tablespoon olive oil
- 1 Teaspoon salt
- Juice from half an orange
- 1 Tablespoon honey

In a large bowl toss beets with oil and salt. Spread beets in an even layer in a roasting pan. Cover tightly with aluminum foil (this will help to steam the beets for ultimate juiciness!) Roast at 425 degrees for 20 minutes or until soft. In a separate small bowl, mix fresh orange juice with honey. Pour over hot beets and mix well. Enjoy!