

BEETS

A bowl of vibrant pink beet hummus is the centerpiece, garnished with fresh green herbs, white sesame seeds, and a small beet leaf. It is served alongside several thick slices of rustic, dark brown bread with a porous texture. The background is a dark, textured surface.

How to store:

Remove the leafy tops from the roots and store both in crisper drawer of the fridge. Greens will keep 2 - 4 days and roots will last up to 2 weeks.

How to prepare:

Beet roots can be eaten raw, steamed, roasted, pickled, or grilled. Greens can be prepared similar to chard.

Use it up:

Make a beet hummus, burgers or add to chocolate cake.

Find in your spring and fall CSA share!