



Wildwood Ovens Braised Baby Beets

Recipe by Chef Nathaniel Fort



Ingredients:

1 bunch	Baby Beets
½ C	White Wine
2 Cloves	Garlic (roughly Chopped)
1 Tbsp	Extra Virgin Olive Oil
1 Tbsp	Fresh Thyme (roughly chopped)
TT	Koser Salt
TT	Fresh cracked black pepper

Procedure:

Trim off the root and top of the beets and scrub thoroughly. Coat the beets in olive oil and season with a good amount of salt and pepper. Place beets, wine, garlic, and thyme in a medium saucepot with a lid. Cover and place in your wood fired oven at 500° or your conventional oven at 375°. Braise until tender (can be easily cut with a butter knife or fork). Allow to cool and remove skin. Serve whole or slice into wedges and add to a salad.

5020 Eagle Rock Blvd. Los Angeles, California 90041
P:323.255.6578 F:323.287.3736 www.wildwoodovens.com