

BEET BUTTER

recipe by: nina shirley

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SERVES: 8 // TOTAL TIME: 30 MINUTES
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INGREDIENTS

- 8 DARK RED BEETS
- 1 CUP WALNUTS
- 2 TBSP OLIVE OIL
- 1/2 TSP SEA SALT
- 1 TSP VANILLA EXTRACT
- 2 TBSP MAPLE SYRUP

DIRECTIONS

1. CUBE THE BEETS AND BOIL FOR 20 MINUTES UNTIL FORK TENDER.
2. BLEND BEETS AND ALL OTHER INGREDIENTS IN THE FOOD PROCESSOR UNTIL COMPLETELY SMOOTH.
3. SERVE WITH CRACKERS OR BREAD.



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