

OVEN-BAKED BEET CRISPS WITH MELTED GOAT CHEESE AND ROSEMARY HONEY

INGREDIENTS

2 medium red beets
2 medium golden beets
Kosher salt
2 tablespoon olive oil
4 ounces herbed goat cheese
1/4 cup honey
2 sprigs rosemary

DIRECTIONS

Preheat oven to 350F. Line a baking sheet with foil.

Peel the beets and cut as thinly as possible, trying for a uniform thickness (I used a mandoline at 1/8 inch). Note: do the golden beets first, as not to stain them with the red beet juice. Separately by color, toss in a bowl with olive oil and salt. Spread on baking sheet in a single layer.

Bake in oven 20 minutes. Turn all slices over and continue to bake another 20-25 minutes. Watch closely toward the end as the high sugar content makes these chips burn rather rapidly.

While the beet crisps are baking, make your rosemary honey. In a small saucepan on low, heat the honey. Add the rosemary sprigs and then turn off the heat. Stir occasionally for 20 minutes or so, before removing and discarding the rosemary.

Once the crisps are finished, crumble goat cheese over the roasted beet crisps and return to the oven for 3-5 minutes more, but again, be careful as they could burn. Plate and drizzle with the honey. Serve immediately.