

Golden Beets with Mozzarella & Olive Oil

Makes 24 | Serves 6-8

Look for beets with their greens still attached, indicating they have been freshly pulled, rather than beets without the greens that are more likely coming from storage and tend to take longer to cook. Choose a fruity olive oil for drizzling. The beets can be roasted the day before, and sliced. The cheese can also be sliced in advance. Assemble the appetizers just before serving.

5 medium-size golden beets

$\frac{1}{4}$ cup + 1 tablespoon extra virgin olive oil

8 ounces fresh mozzarella

24 plain or seasoned round crackers

Kosher salt or coarse sea salt

24 small purple basil leaves, or coarsely chopped large ones + sprigs for garnish

Instructions: Preheat an oven to 350°. Put the beets in a baking dish and drizzle them with 1 table-

spoon of the olive oil and turn well to coat. Roast, turning occasionally, until tender when pierced with the tip of a knife, about 1 hour. Remove, and when cool enough to handle, peel and cut into slices a scant $\frac{1}{4}$ -inch thick.

Cut the mozzarella into slices about $\frac{1}{4}$ -inch thick and 1-1½ inches in diameter.

Top each cracker with a beet slice and a mozzarella slice. Drizzle with a little olive oil, add a sprinkle of salt and finish with a



Styled by MARYANN SMITT

basil leaf.

Place the finished crackers on a serving platter and garnish with the reserved basil sprigs.

Per serving: 215 calories, 7 g protein, 16 g carbohydrate, 13 g fat (5 g saturated), 22 mg cholesterol, 491 mg sodium, 1 g fiber.