

# Spicy Balsamic Beets

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<http://www.davisfarmersmarket.org/recipes/spicy-balsamic-beets>

- 1 <sup>1/2</sup> lbs. **beets**, tops removed
- 1 <sup>1/2</sup> teaspoons freshly grated **horseradish**
- 1 tablespoon red wine vinegar
- 1 tablespoon balsamic vinegar
- 2 teaspoons **honey**

Place whole unpeeled beets in a pot of water. Bring to a boil, reduce heat and simmer until tender, about 40 minutes. Drain beets, run under cold water and slip off skins. Trim ends and slice. Place in a bowl. Whisk together vinegars, honey, horseradish, and salt and pepper to taste. Pour over beets; toss to coat. Serve warm or at room temperature. Serves 6.