Baked Beets with Yogurt and Chives

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

6 large beets
1 ½ cups plain yogurt
½ cup chives – chopped
salt and pepper to taste

• Wrap each beet in aluminum foil.
• Bake at 425°F until tender about 1 hour.
• Let stand until cool enough to handle.
• While beets cool combine remaining ingredients.
• Unwrap beets and with fingers and a paring knife slip off skins and trim.
• Mash or cut in half.
• Serve with yogurt mixture.