Grilled Beets with Dilled Cucumbers
From – marthastewart.com

2 lb beets, trimmed
½ cup ice
1 Tbsp canola oil
1 Tbsp plus 2 tsp white-wine vinegar
salt and pepper
½ cucumber, halved and thinly sliced
2 Tbsp sour cream
1 Tbsp chopped fresh dill

• Heat grill to high. In heavy-duty foil, wrap beets, in one layer, with ice.
• Cover grill; cook until beets are tender when pierced with the tip of a paring knife, 40 to 45 minutes, turning once.
• Rub off skins. Cut beets into wedges. Toss in bowl with oil and 1 Tbsp vinegar; season with salt and pepper.
• In another bowl, toss cucumber slices with sour cream, dill, and remaining 2 tsp vinegar and season with salt and pepper.
• Place beets on platter and top with cucumbers.

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