

## Roasted Beets with Orange and Ginger

Serves 4

4 medium beets (about 1 1/2 pounds), trimmed and scrubbed  
3 tablespoons olive oil  
1 medium orange  
1 1/2 teaspoons sherry vinegar  
3/4 teaspoon grated fresh ginger, or to taste  
1/4 cup pecan halves, toasted and broken in half lengthwise

Heat oven to 425 degrees. Lay a large piece of aluminum foil on a baking sheet and place beets in the center. Drizzle with 1 tablespoon olive oil and season with salt and pepper. Wrap foil loosely around beets and roast in oven until beets are tender when pierced with a fork, about 1 hour. Let stand until cool enough to handle.

Using a zester, remove a quarter of the orange rind in long, thin strips. Cut away remaining rind and pith with a sharp knife. Remove segments from half the orange and cut them in half crosswise; set aside. Squeeze juice from remaining half and place 1 tablespoon of juice in a small bowl. Add vinegar and ginger and whisk in remaining 2 tablespoons olive oil. Season to taste with salt and pepper.

Peel beets and quarter them; toss in a bowl with vinaigrette. Mix with orange segments, zest, and pecans, reserving some of each to sprinkle on top as a garnish.