

## Grilled Baby Beets with Strawberry Glaze



- 1/2 cup of grilled strawberries - crush & add 4 tbsp of honey
  - 1 tablespoon raspberry vinegar or red-wine vinegar
  - 1 tablespoon fresh thyme or oregano, plus more for garnish
  - 1 pound baby beets, scrubbed and trimmed as desired
  - 1 tablespoon flaxseed oil
  - 1 teaspoon garlic powder (half for sauce and half for beets)
  - 1/2 teaspoon salt
  - 4 ounces goat cheese, softened
  - Fresh grilled strawberries for garnish
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- Preheat grill to medium-high. Grill strawberries for a minute to slightly char. Remove stems. In a pot crush strawberries, stir in honey and vinegar and cook for approx. 5 min until thick. Stir in thyme, salt and garlic powder.
  - Leave beets smaller than 1 inch wide whole. If larger, cut in half. Toss the beets in a large bowl with flaxseed oil, garlic powder and salt. Grill beets, turning occasionally, until slightly charred, about 10 minutes. Brush with half of the strawberry glaze and continue to cook until tender, 5 to 10 minutes more. To serve, spread goat cheese on a platter and top with the beets and remaining glaze. Garnish with grilled thyme or oregano and grilled strawberries.