

Ruby Pasta

NL #3-23 11/3/02

3 med. Beets (about 1 lb)
1 1/2 c All purpose flour
1 pinch Salt
1 pinch Pepper

Scrub, peel & cut beets into quarters. Cook in boiling water until tender, about 45 minutes.

Place beets in a food processor & puree. In a large bowl, combine 1 c beet puree with remaining ingredients to form a dough. Turn dough out onto a floured board & knead until smooth & pliable.

Place dough in a bowl, cover with plastic wrap & let rest for at least 30 minutes. Shape & cook dough as desired.

"Vegetarian Gourmet" Spring 1994

Just Vegetable Recipes: <http://www.justvegetablerecipes.com/index.shtml>