



## Beets With Capers and Crème Fraîche

Serves 6-8

Rich crème Fraîche and tart, salty capers pair magically with earthy, sweet beets. You may never prepare them another way again!

### Ingredients:

- 1 tbs olive oil
- 3 beets cut in a 1/2" dice
- 2 tbs sherry vinegar
- 1/2 cup vegetable or chicken stock
- 1 tsp dill
- 1 tbs capers
- 2 tbs crème fraîche

### Directions:

Heat olive oil in a 3 quart sauté pan over medium heat. Add beets and sauté 5 minutes. Add sherry vinegar, cover pan and reduce heat to medium-low. Cook until vinegar evaporates, 3-5 minutes.

Add stock, recover pan and continue cooking until liquid has nearly evaporated and beets are just tender. Add additional stock during cooking if pan gets dry.

Uncover and add dill, capers and crème fraîche. Stir through and cook until sauce coats beets. Season to taste with salt and pepper.

