



Horseradish & Beet Yogurt Dip

SERVES 6-8

Ingredients

- ½ lb fresh beets (about 2 small)
- ½ c freshly grated horseradish root
- 2 t white vinegar
- 2 t packed light brown sugar
- 1½ t kosher salt, plus more to taste
- 1 t freshly ground black pepper, plus more to taste
- 2 medium lemons
- 2 c full-fat plain Greek yogurt
- 1 c full-fat sour cream
- 1 T freshly chopped chives, to garnish
- 1 T freshly chopped dill, to garnish
- 1 splash of Brightland LUCID olive oil for drizzling

Directions

1. Preheat the oven to 400°F. Wash the beets, but do not dry, and wrap them individually in aluminum foil. Place the wrapped beets on a rimmed baking sheet and roast until fork tender, 65 to 75 minutes. Remove from the oven and let cool at room temperature for 30 minutes.
2. While the beets are cooling, combine grated horseradish, vinegar, brown sugar, salt, pepper, and the juice of 2 medium lemons in the bowl of a food processor.
3. Once the beets are cooled, rub them with a paper towel to remove their skins and cut them into 1-inch pieces. Add to the bowl of the food processor and blend until completely smooth, adding 1 tablespoon of water to thin the mixture out if needed.
4. Thoroughly combine Greek yogurt and sour cream in a large serving bowl. Add the beet mixture and gently fold it in to create streaks of pink. (Do not overmix.) Taste and season with additional salt and pepper if needed. Garnish with chives, dill, a drizzle of LUCID olive oil, and a few big cracks of black pepper. Serve immediately with assorted raw vegetables for dipping.

Recipe by Mackenzie Smith for Brightland