

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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RED BEET AIOLI

We're gettin' saucy on ya this week. Here are a couple of colorful condiment recipes that use a nice variety of your Everblossom vegetables.

I know last week I promised pesto, but we're still perfecting that. So, keep enjoying your fresh basil while you can! Eventually we will be able to share ideas on how to keep enjoying your basil long into winter.

The first condiment is my version of a red beet aioli. I had this at a restaurant this spring served with smoked salmon. It is such an easy way to make any fish just a little more fabulous.

Red Beet Aioli

Makes 1 cup

4 medium-sized red beets

1 clove garlic

½ cup mayonnaise

Salt to taste

A few sprigs of parsley and/or chives

Cut off bottoms of red beets, and all but ½ inch of tops. Boil until fork tender. Cool and rub off peels and tops with a paper towel.

Add three beets, mayonnaise, and garlic to a food processor and grind until smooth. Add a little salt to suit your taste.

Slice the fourth beet for garnish.

Drizzle the beautifully pink dressing on a plate as a delicious compliment to salmon or tuna.

Sprinkle around a few sprigs of parsley or chives to balance the color.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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