

# Whipped Roasted Beet Dip

Serves 9

## Ingredients:

- 2 pounds red beets
- 2 garlic cloves, minced
- ¼ cup lemon juice (about 2 lemons juiced)
- ¼ teaspoon ground cumin
- ½ cup tahini
- 2 tsp oil
- 3 tsp salt
- Black pepper to taste
- \*optional: 1 serrano chile, stems, seeds, and veins removed

## Instructions:

- Preheat oven to 400°F.
- Coat the beets in 2 tsp oil and 1 teaspoon of the salt. Tightly wrap each beet in aluminum foil, place in a pan. Roast the beets in the oven for about 1 hour, until caramelized and tender (a fork should be able to easily pierce them). Remove beets from the oven and allow to cool.
- When the beets are cool enough to handle, remove the foil and peel the skin away.
- Coarsely chop the beets and place them in a food processor or blender. Add the 2 cloves minced garlic, ¼ cup lemon juice, ¼ tsp cumin, the remaining 2 teaspoons salt, and the serrano chili if using. Blend for 3-5 minutes, until smooth with no chunks. Slowly add the ½ cup tahini and continue blending until the mixture is completely smooth and creamy. Scrape down the sides of the container as needed. Adjust salt, pepper, and lemon juice to taste. For a thicker spread, blend in more tahini, 1 tbsp at a time.
- Serve with a drizzle of olive oil on top and garnish with fresh herbs.

