**Roasted Golden Beet Salad, Pickled Raspberries, Dill Greek Yogurt, Garden Mint**

For the **Roasted Beets**:

* 1 lb Baby Gold Beets, Tops Removed
* 5 each Shallots, Peeled
* 10 sprigs Fresh Thyme
* 1 TBS Champagne Vinegar
* 1 TBS Extra Virgin Olive Oil
* Kosher Salt and Black Pepper to taste

Preheat oven to 400 degrees. Wash Beets thoroughly and pat dry. Slice 4 of the 5 shallots into ¼ inch slices. Line the bottom of a casserole dish with the sprigs of thyme. Layer the sliced shallots into the casserole and Top with the beets. Wrap with foil and bake in oven for 20-30 minutes until tender. Mince the last Shallot and combine with Champagne vinegar and olive oil. Once beets are cooked through, remove from the oven and let rest uncovered for 10 minutes. Discard thyme and shallots from casserole dish and begin to peel the beets. Starting at the top of the beet peel off the skin working down to the root. Cut beets into bite size pieces and toss with shallots, vinegar and olive oil mixture.

For the **Pickled Raspberries**:

* 1 Cup Fresh Raspberries
* ½ TBS Wildflower Honey
* 2 tsp Red Wine Vinegar

Gently combine berries with honey and vinegar. Allow to macerate for 10 minutes.

For the **Dill Greek Yogurt:**

* 1 Cup Greek Yogurt
* 1 TBS Dill, Minced
* 2 tsp Fresh Lemon Juice
* Salt and Pepper to taste

Combine all and season with salt and pepper. Reserve

For the **Garnishes**:

* 1 TBS Fresh Lemon Juice
* 1 TBS Fresh Orange Juice
* 1 TBS Fresh Lime Juice
* 2 TBS Extra Virgin Olive Oil
* 2 Cups Uplandcress or Watercress
* Dill Flowers
* ¼ Cup Mint Leaves
* 1 each Shaved Chioggia Beet

Combine Citrus juice and Olive oil by whisking together. In a bowl combine cress, dill flowers, mint leaves and shaved beet. Lightly dress with Citrus Vinaigrette and toss to distribute dressing. Season with salt and pepper.