

## **Beet-Walnut Dip**

1 lb beets, tops removed, scrubbed

1/3 cup olive oil, plus more for drizzling

Freshly ground black pepper

1 garlic clove minced

1/3 cup walnuts or almonds, toasted

2 Tbsp red wine vinegar, plus more as needed.

½ cup sour cream

Preheat oven to 425. Place beets in large baking dish. Drizzle with olive oil and season with salt and pepper. Roast until totally and completely fork tender, 60-70 minutes. Remove from oven and let cool

Place beets, garlic, nuts, olive oil and vinegar in a food processor. Pulse until you like the texture. Fold in sour cream. Season with salt and pepper and additional vinegar if desired. Serve with pita chips, carrot sticks, etc.