Name: Roasted Beets Prep

Yield: 10 ea.

Ingredients:	Quantity		Procedure
	Single	Double	
Beets, fresh medium size	10 ea.		1. Wash beets and trim well, rub with the Golden Italian dressing and wrap with aluminum foil.
Golden Italian, CGS	1/2 cup		2. Bake the beets in a 350Fdegree oven for 1-1/2 hours until beets are soft and tender.
			3. Once the beets are soft to the touch let them cool completely and peel the skin.
			4. Place all of the peeled beets in a clean storage container, cover and store In the refrigerator until needed.