

Roasted Beets with Cranberries

3-4 medium beets tops trimmed to 1"
1 teaspoon olive oil
kosher salt
1 tablespoon fresh orange juice
1 tablespoon seedless red raspberry preserves
1 teaspoon balsamic vinegar
1 1/2 tablespoons cold butter, cut into pieces
1/2 cup dried cranberries, chopped
1 teaspoon chopped fresh thyme
1/2 cup toasted chopped pecans

Place the beets on a sheet of foil. Sprinkle with olive oil and salt and wrap up in foil. Place on a baking sheet and roast at 400 degrees for about 1 hour or until tender. Remove from foil and let cool enough to peel and chop into 1/2" dice. In a saucepan, combine orange juice, jam and vinegar. Cook over medium-low heat until jam is melted and sauce is slightly more viscous (don't boil), 2-3 minutes. Remove from heat and immediately add cold butter. Swirl the pan until the butter is melted. Add the cranberries and thyme and stir. Add the beets and toss gently to coat. Add most of the pecans and pour into serving dish. Garnish with remaining nuts.