

Terrie Irish's Beet Greens Spread

Each week Terrie Irish creates market-fresh recipes using a variety of items found at the Carnation Farmers Market. They are a wonderful combination of all the produce and products our vendors bring each week and are easily replicated. At the next market be sure to chat with Terrie and ask her about the ingredients and process.

This recipe is all about Beets!

Grab some of Oxbow Farms' beets for a delightful summer spread. In a medium bowl mix the beet greens, a pinch of salt, splash of olive oil, 1/2 cup of lime juice, and 2tbs of Raspberry vinegar until the greens are covered. Let the greens sit for awhile to soak in all the flavors. While the greens are sitting, take a container of Golden Glen's Creme Fraiche in another bowl and mix in chopped parsley, dill, and garlic (not too much garlic). Now that the greens have soaked in the flavors, it is time to complete the dish. On a serving platter, place the beet greens in a pretty little pile in the center, surround the green with the herbed-Creme Fraiche, and then dress the dish with fresh Youngquist or Hayton Farms raspberries and toasted whole walnuts (if you are allergic to nuts, try some pepitas, sunflower or pumpkin seeds). Serve the spread as is, with guests mixing the greens with the dressing on their plates, or put this combo on a nice light cracker or a slice of Preston Hill Cibatta bread.