

## **BEET BUTTER** (serves 20)

- 1.5# BEETS, peeled
  - 2 T OLIVE OIL, divided
  - 2 T BALSAMIC VINEGAR, divided
  - ½ C HAZELNUTS, toasted skins removed
  - ¼ C VEGGIE BROTH, or water
  - 5 oz GOAT CHEESE
- salt and pepper to taste

1. Preheat oven to 400 (375 convection)
2. Scrub and peel beets, place in hotel pan, drizzle with half of olive oil and balsamic, cover pan with foil, roast 60-90 min until easily pierced with knife.
3. Quarter beets, add to processor with hazelnuts, pulse to combine.
4. Add goat cheese, the remaining olive oil and balsamic vinegar, pulse to combine. Run the food processor and slowly add enough veggie broth to make it smooth and spreadable. Season with salt & pepper

## **CARROT BUTTER** (serves 8)

- 1 # CARROTS
- 3 T OLIVE OIL, divided
- ½ C MACADAMIA NUTS (OR CASHEWS)
- ¼ C FRESH ORANGE JUICE
- ½ tsp CINNAMON
- 1 tsp CUMIN
- 2 **tsp** MAPLE SYRUP
- ½ tsp VANILLA
- salt & pepper to taste

1. Preheat oven to 425 (400 convection)
2. Wash carrots, peel if skin is tough & thick, chop into large chunks, place on baking sheet, drizzle with 1/3 of olive oil, salt & pepper, toss/mix and spread in single layer.
3. Cover with foil, bake for 15 min. Remove foil and bake for an additional 25-30 min until golden brown and soft. Cool
4. Combine carrots, nuts, spices, maple syrup and vanilla, pulse until combined. With food processor running, drizzle orange juice and remaining olive oil and run until combined. Carrots should be creamy and spreadable.