

Beet Tzatziki

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| 4 small yellow beets | 1 teaspoon minced garlic |
| Extra-virgin olive oil | 2 teaspoons lemon juice |
| Salt and freshly ground black pepper | 1½ cups Greek yogurt |
| | 1 tablespoon chopped dill. |

1. Preheat the oven to 400 degrees. Wash the beets and trim their root ends. Lightly coat in oil and set in a roasting pan. Sprinkle with salt and pepper, add ½ cup water and cover the pan with two layers of foil. Roast in the oven until tender when pierced with a fork, about 45 minutes. While still warm, remove the skins and grate the beets using the large holes of a grater. You should have 1 cup.
2. Place the garlic, lemon juice and 1 teaspoon salt in a medium bowl. Let stand for 10 minutes. Stir in the yogurt and 1 tablespoon olive oil. Fold in the grated beets and dill and season to taste with salt and pepper. Serve with meats or pita. *Serves 4. Adapted from "Spice: Flavors of the Eastern Mediterranean," by Ana Sortun. Recipes for yogurt cheesecake and haddock baked in yogurt sauce can be found at nytimes.com/magazine. ■*