



# ROASTED BEET SOUP

Adapted from [williamsonoma.com](http://williamsonoma.com)

## Ingredients:

3 large red or yellow beets-trimmed  
leaving 1 inch of stem

1 1/2 T. olive oil

1 T unsalted butter

1 shallot, chopped

4 cups chicken, beef or vegetable broth

Salt and freshly ground pepper to taste

1/2 cup crumbled feta cheese for serving

2 T. coarsely chopped fresh dill

## Directions:

Preheat an oven to 350°F. Put the beets in a baking dish and drizzle with the olive oil, turning them to coat well. Roast until the beets are easily pierced with a fork, about 1 hour. Remove from the oven. When the beets are cool enough to handle, peel and coarsely chop them.

In a large saucepan over medium heat, melt the butter. Add the shallot and saute until translucent, about 2 minutes. Add the roasted beets and broth and bring to a simmer. Reduce the heat to low and cook for about 10 minutes to blend the flavors.

Using a food processor or immersion blender, process the soup to a smooth puree. Adjust the seasonings with salt and pepper. Ladle the soup into bowls, garnish with the cheese and dill and serve. Serves 4.

