



## Beetroot Relish with Horseradish

Who knew beets could be  
**so** good?

Try it as a relish with meats or salads, add to a grilled cheese sandwich, pair with a variety of cheeses for amazing appetizers, delicious on salmon and a natural with burgers!



### Bagels with Cream Cheese, Pastrami Bacon and Beetroot Relish

First, slice and toast four fresh bagels. Spread cream cheese on the bottom half of each bagel and top with a piece of pastrami bacon, a dollop of **Our Local Table Beetroot Relish with Horseradish** and some chopped chives for garnish. So easy - so delicious!

### Fontina, Arugula and Beetroot Relish Panini

Butter one side of 8 slices of hearty toasting bread. Layer fontina cheese (or your favorite super melty cheese), a dollop of **Our Local Table Beetroot Relish with Horseradish** and baby arugula on four of the slices of bread. Add the top slice of bread to each sandwich and toast in a panini press (or griddle or frying pan). Serve with a side salad of arugula and blood oranges.



### Or try these creative pairings:

- ☞ Top a crostini or cracker with cream cheese, a twist of smoked salmon and a bit of **Our Local Table Beetroot Relish**
- ☞ Try as a tasty side for lamb kebobs
- ☞ Finish your favorite burger - beef, lamb, chicken, veggie or venison - with a healthy spoonful of **Beetroot Relish**
- ☞ Add to couscous with chopped figs, pine nuts and a dash of coriander
- ☞ Add to arugula salad with pistachios for crunch and goat cheese for added flavor

