

BEET ROSTI WITH ROSEMARY

Adapted from Mark Bittman by Erica Smith

INGREDIENTS

1-1.5 lbs	beets
1 tsp or more	Rosemary, coarsely chopped
1 tsp	salt
¼ C	flour
1	Egg, beaten
2 Tbs	butter

DIRECTIONS

1. Trim, peel, and grate beets
2. Preheat a large skillet over medium heat.
3. Toss the grated beets with rosemary and salt. Add flour and egg gradually while mixing thoroughly.
4. Melt butter in skillet. Plop big spoonfuls of beet mixture in pan, flatten, and cook on medium until crisp and holds together. Flip and cook until second side is browned. May need to add more butter or oil.
5. Serve hot or at room temperature.

