## Beat Basics

Beets are a good source of riboflavin, which helps build healthy red blood cells.

### Shop and Save
- Beets should be round and firm with smooth skins and a deep color. If the greens are attached, they should be fresh, not wilted.
- Small to medium sized beets (up to 2½ inches across) have better flavor. Choose beets that are about the same size so they will cook evenly. The larger the beet, the longer the cooking time will be.
- Fresh beets are available year round but might be cheaper and fresher in summer and early fall!
- Buying canned beets might save you money and time.

### Store Well
- You can use beet greens raw in salads or cooked as a side dish. Remove leaves from beets, if still attached, and store separately in an open bag. Use within 2-3 days.
- Store unwashed beets in open or perforated plastic bags (20 holes per medium bag) in the refrigerator. Use within 3 weeks. Scrub gently under running water before cooking.
- Cooked beets can be frozen. Package in freezer bags, press out the air, seal, label and date. For best quality use within 10 to 12 months.

### Waste Less

### Types of Beets

**Red beets** are a deep reddish-purple color. They are commonly found canned as whole, sliced, diced, julienned (grated) or pickled.

**Golden beets** are a little sweeter than red beets.

**Chioggia beets** have red and white rings inside.

**White beets** are white to pale yellow. Look for Chioggia and white beets at farmers' markets or try growing them.

1 pound fresh beets = 2 medium beets with tops = 3 medium, trimmed = 2 cups sliced or diced

15 ounce can of beets = about 1 cup drained

Canned beets can store for 2 to 5 years.

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Cooking with Beets

Beet and Carrot Salad

**Ingredients:**
- 1 large carrot, sliced thin or coarsely grated
- ¼ cup minced fresh onion
- 2 tablespoons light mayonnaise
- ¼ teaspoon each salt and pepper
- 1 tablespoon chopped cilantro (optional)
- 1 ¾ cups (bite sized pieces) beets, cooked from fresh or canned/drained

**Directions:**
1. Cook carrots (if desired) until just tender. Try microwave or steaming.
2. In a medium bowl, combine onion, mayonnaise, salt, pepper and cilantro, if desired. Add beets and carrots and stir to coat evenly. Serve warm or cold.
3. Refrigerate leftovers within 2 hours.

Tropical Beets

**Ingredients:**
- 2 tablespoons brown sugar
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- 1 can (8.75 ounces) pineapple tidbits in 100% juice
- 1 tablespoon margarine or butter
- 1½ cups sliced beets, cooked from fresh or canned/drained

**Directions:**
1. In a small saucepan combine sugar, cornstarch and salt. Stir in pineapple tidbits with juice.
2. Cook over medium heat until mixture boils and thickens, stirring occasionally.
3. Add margarine or butter and beets. Cook until heated through, about 5 minutes. Serve warm or cold.
4. Refrigerate leftovers within 2 hours.

Cooking Fresh Beets

**Shorten time to make a recipe** - cook beets ahead. Cook beets until they can be pierced to the center with a fork or dull knife. Refrigerate; use within 5 days.

**Keep nutrients and color** - cook beets with the skin on and some stem and root attached.

The skin rubs off easily after cooking. Hold the beet with a paper towel or plastic bag to keep your hands from becoming stained.

**Cook whole, unpeeled beets:**
- **Microwave** - pierce the skin and place in microwave-safe dish with 2 to 4 tablespoons of water. Cover and microwave on HIGH for 10 to 15 minutes depending on size and number of beets.
- **Bake** - wrap each beet in foil. Cook for 1 hour in a 350 to 400 degree oven or 2 to 4 hours on HIGH in a slow cooker.
- **Boil** - cover with water and simmer for 30 minutes or more depending on size.
- **Steam** - place in a steamer basket over boiling water in a covered saucepan for 45 minutes or until tender.

**Cook peeled and quartered beets:**
- **Roast** - in a baking dish for about 45 minutes in a 400 to 425 degree oven.

Go to FoodHero.org for easy, tasty beet recipes