

**Bruschetta with Roasted Beets and Caramelized Onions  
with Extra Virgin Olive Oil and Black-White Balsamic Vinegar**

*Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.*

1 loaf WeMe bread-cut half of the loaf into 1/2" pieces

2 pounds of beets

1 pound of onions-julienne

3 tablespoon – canola oil

1/4 cup Lone Oak Winery pinot grigio

3/4 cup water

Texas Olive Oil Ranch extra virgin olive oil

Texas Olive Oil Ranch black-white balsamic vinegar

Red Leaf Lettuce for garnish

Kosher salt and black pepper

For the beets: Preheat the oven to 325 degrees. Place the beets on a baking sheet, cover with foil, and insert into oven. Cook for an hour to an hour and a half, until soft. Once the beets are soft in the middle, remove from the oven and let cool. Once cool, peel and julienne the beets. Set aside.

For the onions: Add 2 tablespoons of oil to a 10" sauté pan and cook on medium-high heat. Once the oil starts to smoke lightly, add the julienned onions and stir. Turn the heat down to medium. Once the onions start to get a little color on them, add a little bit of the water to deglaze the pan. Repeat this process several times until the onions are golden in color. When the onions are sweet and golden, add the wine and reduce until almost dry. Season with salt and pepper. Set aside.

For the bread: This can be prepared on the grill or in the oven. Preheat the grill or oven. Brush the sliced bread with the remainder 1 tablespoon of oil. If grilling, place the slices on the range and mark the bread. If using the oven, lightly toast the bread. Cut the sliced pieces into smaller sizes. Set aside.

To complete: Mix the beets and onions together. If they are no longer warm, reheat. Place some pieces of red leaf lettuce on the plate, add the bread and top with the beet and onion mix. Drizzle with the olive oil and vinegar. Bon Appétit.