

## Marinated Roasted Beets & Grapes with Radicchio and Hazelnuts

**Yield** 10 to 12 as a side | **Prep & cook time** 90 minutes

**From** [Company: The Radically Casual Art of Cooking for Others](#) by Amy Thielen

2 pounds beets (about 6 medium-ish)  
4 garlic cloves, crushed and peeled  
1 teaspoon minced fresh rosemary, plus 2 sprigs, divided  
1 teaspoon fine sea salt, plus additional  
Freshly ground black pepper  
2 tablespoons neutral-tasting oil  
2 tablespoons butter  
1 ½ cups (8 ounces) purple or red grapes, such as Concord or wine grapes  
1 teaspoon sugar  
¾ cup red wine  
1 ½ tablespoons red wine vinegar  
2 tablespoons finely minced shallot  
2 tablespoons fresh lemon juice, plus extra if needed  
4 to 5 tablespoons olive oil  
1 large head radicchio, cored and torn into bite sized pieces  
1 lightly packed cup fresh parsley leaves, coarsely chopped  
½ cup toasted hazelnuts, skinned

*The marinated beets can be prepared up to 3 days in advance (!), and the assembled, dressed salad can sit for at least 30 minutes. Additionally, this salad is easy to veganize by using olive oil for the butter.*

1. Preheat the oven to 400°F. Arrange the beets in a single layer in a baking dish with the crushed garlic, 1 rosemary sprig, the neutral oil, and enough water to cover the bottom of the pan. Stir to coat, then cover the pan with foil and roast for an hour, until almost tender. Uncover and continue roasting until fork tender — and “the edges of the beets darken a shade” and “their bottoms caramelize deeply.” Transfer the beets to a bowl (discard the aromatics) and cover it so that the steam makes them easier to peel. When safe to handle, use a paper towel to gently rub off the skins.

2. Meanwhile, prepare the grapes: Heat an oven-safe skillet over medium-high heat and add the butter, followed by the grapes, sugar, and a little salt and pepper. Sauté until they begin to swell and take on some color, about 3 minutes. Add the remaining rosemary sprig and move the pan to the oven. Roast until the grapes shrink and caramelize, 25 to 30 minutes. Then return the pan to the stovetop and add the wine and vinegar. Bring to a simmer over medium heat and cook until the liquid has reduced to a thin, pourable syrup, 4 to 6 minutes. Discard the rosemary sprig.

3. Cut the beets into bite-sized pieces and transfer to a bowl. Add the shallots, lemon juice, 1 teaspoon salt, about 10 turns black pepper, the minced rosemary, and ¼ cup olive oil. After a few minutes, taste for seasoning, adding more salt or lemon juice as needed. Scrape the grapes and their liquid into the beets, and let marinate for at least 4 hours, or for up to 3 days, stored in an airtight container in the refrigerator.

4. To serve, transfer the beets (and all the juices) to a wide serving bowl. Pile the radicchio and parsley on top, then toss. Taste, adding the additional tablespoon of olive oil if desired. Garnish with the hazelnuts and take to the table.