

[Home](#) > [Thanksgiving](#) > Thanksgiving 2016: 9 Amazing Side Dish...

Thanksgiving 2016: 9 Amazing Side Dish Recipes That Will Wow The Fam



Wed, November 16, 2016 5:05pm EST by [gabriellaginsberg](#) [Add first Comment](#)



Smashed Beets with Tahini and Feta Yogurt

Created by Executive Chef **Jeff Haskell** of **Trademark Taste + Grind**

Ingredients:

3# whole Red Beets
13 Cloves Roasted Garlic in ½ Cup Blended Oil
1/4 cup Tahini
1 Tablespoon toasted Cumin
1 Tablespoon toasted Coriander
½ Tablespoon Aleppo Pepper
3/4 cup Apple Cider Vinegar
Kosher Salt
Freshly ground black pepper
1 cup Extra Virgin Olive Oil
Blended oil for roasting

1. Wash beets. Season with salt and coat with blended oil.
2. Individually wrap beets in foil and roast at 350degrees until tender.
3. Peel Beets and crush by pressing down on them with your hands.
4. Coarsely chop the beets and garlic in a food processor.
5. Mix all ingredients together to make a dressing.
6. Add dressing to the beets to desired level of flavor. You may need to add a little vinegar and olive oil for adjustments depending on preference.
7. For the Feta Yogurt, combine and whip 1 cup Greek yogurt, ½ cup crème fraiche, ½ teaspoon garlic oil, 1 cups feta cheese and a pinch of salt. Serve with grilled flatbread or Pita and good extra virgin olive oil.