August is Colorado Proud Month, and a great time to buy local. From farm-fresh fruits and vegetables to dairy products, eggs, beef, lamb and pork, Colorado has it all.

**Garden Beets**

**Ingredients**
- 8 Yellow Beets
- 2 Tbsp. Olive Oil
- 1 Tbsp. Seasoning Blend
- 1/2 Cup Candied Walnuts
- 1/2 Cup Apple Cider Vinaigrette Dressing
- 8 Tbsp. Goat Cheese, crumbled

**Directions**

Trim the roots and stalks of the beets, remove any dirt and wash. Preheat your grill to 225°F. Place the beets into a medium bowl, drizzle with 1 Tbsp. olive oil and toss. Place the beets on the preheated grill and cook for 90-110 minutes or until the beets are fork tender. Remove beets from grill, place in a bowl, cover and let sit for 20 minutes. Remove from the bowl and carefully peel beets. Cut into small wedges and place into a small bowl. Drizzle with 1 Tbsp. olive oil, add your favorite seasoning blend to taste and mix well. Allow to sit for 10 minutes with the rub. Arrange the beets on a plate, top with the dressing and goat cheese crumbles then garnish with candied walnuts.

Enjoy with a glass of Colorado wine such as the 2016 Colorado Riesling from Bookcliff Vineyards in Boulder, Colorado. This off-dry white wine is part of the 2017 Governor’s Cup Case.

**Available Now... Everything!**

**Faces and Stories of Colorado Agriculture**

Want to learn more about Colorado farmers and ranchers? Watch them in action on the Colorado Proud Facebook page: www.facebook.com/coproud.

**Fresh Inspirations...**

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**Next Month... Colorado Apples**

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.