

# Baby Golden Beets and Green Beans

## Served at the Inaugural Luncheon, 2013

### Ingredients

- 8 each baby golden beets, peeled, cut in half
- 4 ounces green beans, ends snipped, cut 1 inch on bias
- 1/2 tablespoon extra virgin olive oil
- 1/2 tablespoon shallot, minced
- 1/2 tablespoon kosher salt
- 1 pinch white pepper
- 2 quarts water

### Preparation

1. Bring 2 quarts of water to a boil and add ½ tablespoon kosher salt.
2. Place beets into water gently and allow to cook for 5 minutes or until tender. Remove beets using a strainer and set in a bowl.
3. Allow water to return to a boil and gently add the green beans for 3-4 minutes until tender. Remove the beans from the pot using a strainer and add to the bowl with the beets.
4. Place olive oil in a sauté pan on medium heat, add the shallots to cook until tender. Add the beets and beans and season with salt and pepper to taste.

### Additional Information

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.