

Grilled Beets with Dilled Cucumbers

2 pounds beets, trimmed
1/2 cup ice
1 tablespoon canola oil
1 tablespoon plus 2 teaspoons white wine vinegar
Salt and pepper
1 cucumber, halved and thinly sliced
2 tablespoons sour cream
1 tablespoon chopped fresh dill

Heat grill to high. In heavy duty foil, wrap beets, in one layer, with ice. Cover grill; cook until beets are tender when pierced with the tip of a paring knife, 40 to 45 minutes, turning once. Rub off skins with paper towel. Cut beets into wedges. Toss in bowl with oil and 1 tablespoon vinegar; season with salt and pepper. In another bowl, toss cucumber slices with sour cream, dill, and remaining 2 teaspoons vinegar; season with salt and pepper. Place beets on platter; top with cucumbers.

Adapted from Marthastewart.com