Ingredients:

* 4 choice cuts of steak
* 16 small beets
* 16 small purple plums
* 1 Fennel Bulb
* Drizzle of Balsamic Vinegar
* Salt and Pepper to Taste

Instructions:

Preheat the oven to 400 degrees Fahrenheit.  Coat beets in olive oil wrap them in foil and roast in the oven until fork tender, about 45 minutes. Once finished and slightly cooled, peel the beets.

Halve and remove the pit from the plums and brush with olive oil.  Thinly slice the fennel and drizzle them with olive oil and salt and pepper to taste.  They can be grilled, pan fried, or baked together (plums face down) until tender.

Steaks should be at room temperature. Lightly salt both sides and heavily pepper each side with fresh cracked pepper.  Pan sear or grill to your preferred doneness. remove from heat and let rest for 7 minutes.

Arrange the beets, plums and fennel on the plate and slice the steak and artfully arrange over the vegetables. Drizzle balsamic vinegar lightly over the dish.

*LisaAnn Bear 10/4/20*