

Smoky Golden Beet Vegan Lox

Ingredients

- 1 ½ lb. golden beets
- ½ cup soy sauce
- 1 tsp. salt
- 5 grams kombu seaweed
- 1 clove garlic, crushed
- ¼ cup olive oil
- 2 tbsp. maple syrup
- 2 tbsp. rice wine vinegar
- 1 tsp. dried dill
- 1 tsp. dried parsley
- 1 tsp. liquid smoke
- 1 tsp. miso paste
- 1 tsp. smoked paprika

Steps

1. Peel your beets and slice them thinly (a mandolin is great here if you have one). Combine the soy sauce, salt, kombu, and garlic clove in a pot with the beets, and top with 2 cups of water. Bring to a boil and cook for 10 minutes.
2. Remove from the heat and add the remaining ingredients. Stir well, and transfer to a heat-resistant container. Store in the fridge. For best taste, let the beets sit overnight before eating.

