



## *Pan Seared Vodka Vegetables*

1 cup julienned Beets

½ c sliced mushroom

¼ cup dried cherries

3 cups chopped fresh spinach

4oz vodka

1 cup julienned white onion

1 cup julienned carrots

½ cup julienned yellow bell pepper

¼ cup grated fresh horseradish

Salt and black pepper to taste

In a small pan boil the alcohol out of the vodka and place to the side. In a 12" skillet with enough salad oil (or similar oil) to prevent sticking sauté the carrots and beets. Do this over a medium high heat. Next, after a few minutes add the onions and bell peppers. When the onions begin to brown add the mushrooms. Lightly salt and pepper the vegetables. Add the spinach, cherries and horseradish. Finish with the vodka. When the spinach is wilted taste a vegetable and determine if you want to add more salt and pepper. Always add slowly, and never in one spot. Always spread out the seasonings when adding them. This is enough for 6-8 people depending on how hungry they are.