

Orange and Beet Salad



Serves 6

3 pounds beets, fresh, stems removed except for the last 1/2" OR 3 ~ 15oz cans baby beets, drained

2T raspberry vinegar

1/2t black pepper

2T orange juice

1/2c red onion, diced

3T olive oil

2 large oranges, zested, segmented

1 1/2t kosher salt

Fresh mint

If using fresh beets, rinse well and wrap in foil. Roast at 400 for 45~60 minutes or until beets are tender. Remove from oven and let cool. When cool, peel and dice into 1/2" cubes. If using canned beets, drain well and dice into 1/2" cubes.

Place beets in mixing bowl and add raspberry vinegar, orange juice, olive oil, red onion, orange zest and orange segments.

Mix well and taste for seasoning. Add salt and pepper, as needed.

Serve room temperature or cold. Garnish with fresh mint to serve.

Prepare Ahead Tip

This recipe keeps well in refrigerator for one week and tastes better the longer it keeps.

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