

## **Beet Salad in Raspberry Vinaigrette** (“The New Vegetarian Epicure” Anna Thomas)

*Raspberry vinegar and a little honey give this salad a surprising delicacy. This salad uses both the beets and their greens, so choose young beets that have fresh, crisp greens.*

2 bunches young beets (1 ½ lbs without tops)  
8 whole cloves garlic, unpeeled  
3 cups sliced beet greens, packed  
1 Tbsp olive oil  
2 cloves garlic, minced  
2 Tbsp honey  
3 Tbsp raspberry vinegar  
1 large stalk celery, diced  
¼ cup finely chopped red onion  
salt and pepper to taste  
garnish: ½ cup crumbled Roquefort cheese or feta cheese

Cut the greens off the beets, leaving about ½ inch of stem, reserve the greens, and scrub the beets well. Arrange the damp beets close together on a sheet of heavy-duty aluminum foil and scatter 8 unpeeled garlic cloves over them. Wrap the beets in the foil, folding over and crimping the edges to make a tight seal. Bake the beets in the foil packet in a 400 degree oven for about 1 hour and 15 minutes.

Meanwhile, wash the beet greens, discard those that are anything less than fresh and lovely, and cut off the stems. Slice the greens in ½-inch strips; you should have at least 3 cups firmly packed.

Heat the olive oil in a non-stick sauté pan, add the minced garlic, stir for ½ minute, then add the sliced beet greens and a sprinkle of salt. Toss over a medium flame until the greens are completely wilted and sizzling in the pan, about 5-6 minutes. Remove the pan from the heat.

In a small bowl, whisk together the honey and the raspberry vinegar. Drizzle 2 Tbsp of this mixture over the beet greens in the warm pan and toss to combine thoroughly.

When the beets are cool enough to handle, slip off their skins and cut them into slices or chunks. Squeeze out the soft garlic, mash it with a fork, and whisk it into the remaining vinegar-honey mixture. Pour this over the beets in a bowl, and add the diced celery, chopped red onion, salt and pepper to taste, and the sautéed greens. Mix everything together well.

Serve the salad warm or at room temperature, alone or on a bed of tender young curly endive. Garnish each serving with a sprinkle of crumbled cheese.

Serves 6

