

Beet Salad

Servings: 8

Source: Seattle Times, Nov. 11, 2009

Ingredients

- 2 Sherry Vinegar
- 1 tablespoon pomegranate Molasses
- 1 Shallot, Minced
- 1 Garlic Clove, Minced
- ¼ cup Tangerine Juice
- ½ cup Salad Oil
- Kosher Salt And Pepper To Taste
- 3 medium Red Beets
- 3 medium Yellow Beets
- ¼ cup Pomegranate Seeds
- 4 ounces Rogue Bleu Cheese, Cut Into Wedges
- 2 Orange Oil or Flavorful Olive Oil
- Sea Salt To Taste
- Sprinkle Water Cress or Some Such on Top

Method

1. In a blender, combine sherry vinegar, pomegranate molasses, shallot, garlic, tangerine juice and salad oil. Season to taste. Set vinaigrette aside until ready to serve.
2. Scrub beets and trim tops (if any) ½ inch from beet root. Place red beets in a pot, place yellow beets in another pot, half cover beets with salted water and cook beets, covered, over medium heat until tender when pierced with a fork, about 30 to 40 minutes.
3. Drain beets and when cool enough to handle, slip skins from beets, keeping the red and yellow beets separated to avoid staining. Refrigerate beets until ready to serve.
4. Slice beets 10 minutes before serving and toss each color of beets separately with vinaigrette; arrange on a platter, alternating colors.
5. Sprinkle beets with pomegranate seeds; top with bleu cheese wedges.
6. Drizzle salad with orange oil and season with sea salt to taste.

Notes

I used tbsp maple syrup instead of pomegranate molasses. I grated orange rind over salad instead of using orange oil.