

Ruby Salad

Source: "Simply Classic", Seattle's Junior League Cookbook

Ingredients

- 1 small Radicchio
- 1 Red Leaf Lettuce
- 2 cups Cooked Beets, Julienned
- ½ cup Walnut Halves, Toasted
- ¼ cup Red Onion, Slivered
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- ¼ cup Tarragon Vinegar
- ¾ teaspoons Dry Mustard
- ½ teaspoon Salt
- ½ teaspoon Pepper
- ½ teaspoon Sugar
- ¾ cups Walnut Or Olive Oil
- ⅓ C. Roquefort Cheese, Crumbled

Method

For Vinaigrette: combine vinegar, mustard, salt, pepper and sugar in medium bowl and mix well. Slowly whisk in oil. Stir in Roquefort cheese.

Tear lettuce into bite-sized pieces and combine with beets, walnuts and onion in a large bowl. Add vinaigrette and toss gently. Serve immediately.

Notes

My first attempt turned too red. Mix all ingredients first and then put in beets and mix in lightly.

To cook beets. Leave the stem and root intact so they do not "bleed". Wrap in foil and bake at 350°F 1 hour, or boil until tender. remove skin, stem and root when cool.