

Marinated Beet Salad

Nadia Zane, MG serves 4

- 1 lb. beets with 1/4" of tops left on
- 1 to 2 tsp. red wine vinegar
- 1 to 2 tsp. extra virgin olive oil
- 1 Tbs. fresh tarragon, minced



Preheat oven to 350°.

1. Place beets in a baking dish with 1/8" of water. Sprinkle with salt, cover tightly with foil, and bake until easily pierced with a sharp knife, about 30-60 minutes, depending on their size. Add more water if necessary.
2. Uncover the beets and let cool. Cut off tops and slip off skins. Cut beets into 1/4-inch cubes and sprinkle with vinegar and salt to taste. Let stand a few minutes.
3. Stir in olive oil and tarragon, season to taste with salt, oil, and vinegar. Serve alone or with other salads.