

# ROASTED BEET & GOAT CHEESE SALAD WITH BALSAMIC VINAIGRETTE

*Often when you order roasted beets at a restaurant, they simply season the beets with herbs, salt, pepper and olive oil, and put them in the oven. To me, that's a rather bland approach. This recipe gives the beets a nice sweetness and acidity. And although goat cheese isn't always my favorite, it does marry well with beets.*

1 c. rice vinegar  
2 c. sugar  
½ Tbsp. salt  
5 thyme stems  
4 bay leaves  
1 Tbsp. peppercorns  
1 lb. yellow beet  
1 lb. red beet  
¼ c. balsamic vinegar  
½ c. extra-virgin olive oil  
Salt and pepper, to taste  
2 large vine-ripe tomatoes, sliced into disks  
½ lb. goat cheese, rolled into small balls  
1 lb. mesclun greens

- Preheat oven to 350°F.
- Peel red and yellow beets; set aside.
- In a large saucepan, boil rice vinegar, sugar, salt, thyme, bay leaves and peppercorns. Add the yellow beets and simmer for 30 minutes. Remove yellow beets from the liquid and replace with red beets, simmering them for an additional 30 minutes. (Keeping the beets separate ensures that the yellow beets are not dyed red.)
- Meanwhile, put yellow beets in a baking pan and cover tightly with foil. Bake for 10 to 20 minutes. Test for doneness by running a bamboo stick through the center of the beet; if it will not go through, bake a little longer. Again, repeat with red beets.
- Cut the beets in thin, uniform disks. Chill in refrigerator until ready to serve.
- Whisk balsamic vinegar, olive oil and salt and pepper together to make Balsamic Vinaigrette.
- Serves: 8 to 10

## **PRESENTATION:**

To serve, lay 1 large slice of tomato on the center of each plate and surround with alternating red and yellow beets. Top the beets with goat cheese balls and top the tomato with mesclun greens. Drizzle with Balsamic Vinaigrette.