

# ROASTED BEET AND MAYTAG BLEU CHEESE SALAD

This recipe features both golden and red beets—the colors of autumn on your plate. Bleu cheese adds creamy goodness to the earthy flavor of the beets. A flavor combination worth repeating!

**Recipe by Corporate Chef Kurt Kwiatkowski**

**Featured Food:** Beets

**Yield:** Serves 6

## Ingredients

2 lb. or 1 bunch of golden beets	Sherry Vinegar Dressing:
2 lb. or 1 bunch of red beets	2 t. Dijon mustard
4 T. extra virgin olive oil	1 t. salt
1 t. kosher salt	1 t. white pepper
1 t. cracked black pepper	3 T. sherry vinegar
2 heads of frisee, washed, dried and chopped	3 T. red wine vinegar
2 heads of Belgium endive, washed, dried and chopped	½ c. extra virgin olive oil
½ c. julienne red onions	½ c. canola oil
3 oz. Maytag bleu cheese	
6 T. almonds, toasted	
1 ½ c. sherry vinegar dressing (see recipe below)	

## Preparation

Place the bleu cheese in the freezer for use when assembling the salad.

Preheat the oven to 350 degrees.

Place each of the different type beets into their own tin foil roasting pan and drizzle with the olive oil and season with salt and pepper. Cover with foil and bake for about 30 to 40 minutes or until the beets are tender.

Remove the beets from the oven; when they are cool enough to handle, peel the beets and slice into ¼" thick round disks and reserve separately for the salad.

Arrange the beets on a salad plate, alternating colors with 5 or 6 beet slices per plate leaving a hole in the center for the greens.

Place the greens and onions in a large bowl and toss with the dressing. Place the tossed greens on each plate in the center of the beets.

Remove the cheese from the freezer; use a grater or a micro plane to shred ½ ounce of cheese on top of each salad.

Place toasted almonds on the salad as a garnish.

### **Sherry Vinegar Dressing Directions:**

Mix the mustard, salt, pepper and vinegars together; slowly drizzle in the olive oil, then the canola oil. Refrigerate for at least 1 hour.