



## WINTER WINE AND CHEESE PARTY

# Red and Gold Beet Salad with Pistachios and Feta

Choose as many varieties of beets as you can find for a truly spectacular, colorful salad. We typically use a mixture of red beets and golden beets, but when we can also find pretty Chioggia (striped) beets, we throw them in as well. Make sure you roast the golden or striped beets separately from the red beets, which will color them red. (Red beets make a great natural Easter egg dye!)

MAKES 4-6 SERVINGS

2 large red beets, trimmed and halved

2 large golden beets, trimmed and halved

1 cup water

Kosher salt and freshly ground pepper

½ cup Golden Balsamic Vinaigrette (page 214)

½ cup crumbled feta cheese (about 2 oz)

¼ cup roasted pistachios

Preheat the oven to 400°F.

Put the red beets and golden beets in separate baking dishes just large enough to hold them. Add ½ cup of the water to each dish. Season the beets with salt and pepper. Cover each dish tightly with aluminum foil. Roast until tender when pierced with a knife, about 1 hour.

Let the beets cool in the baking dishes until warm, then remove and discard the skins. Cut all the beets into ¾-inch pieces and combine them in a shallow serving bowl.

Drizzle the beets with some of the vinaigrette. Top with the feta and pistachios and serve, passing additional vinaigrette alongside.

