

Beets with Walnuts and Blue Cheese

8-10 medium beets (about 2#) rinsed, leave some root and stems on. Wrap each in foil, place on baking sheet and roast about an hour at 400 degrees (if large, 1½ hours). While they are still warm, run them under cold water and rub off the skin.

Whisk together:

2 T. cider vinegar

1½ t. Dijon mustard

½ t. sugar

salt and pepper to taste

Add ¼ cup olive oil gradually

Cut beets into ½ inch dice. Place in bowl. Add dressing and toss well.

Just before serving, toss with ½ cup chopped walnuts and 4 oz. crumbled blue cheese.