



Lime and Honey Beet Salad

Adapted from: *Around my French Table* by Dorie Greenspan
Serves: 6-8

About 1 pound of beets with tops (or ½ pound of beets without tops)

2 teaspoons apple cider vinegar

Zest and juice from half a lime

2 teaspoons honey

2-3 teaspoons olive oil

2 teaspoons minced fresh dill and/or chives

Salt to taste



The salad in this picture is made with chionga beets.

Trim the tops off the beets and cook with a method below. Let them cool enough to handle, then slip off the skins under cool water. Chop the beets into bite-size pieces, and set aside.

In a large salad bowl, whisk together the vinegar, lime juice and zest, honey, olive oil, and herbs. Taste, and add a bit of salt to brighten the flavor, as needed. Toss the beets with the dressing. Refrigerate for at least an hour or two, or even better, overnight.

If you'd like, garnish with some extra dill or lime zest before serving.

Methods of Cooking Beets

1. **BOIL:** Fill a large pot with water, and bring to a boil. Boil the beets for about 20 to 30 minutes, or until the tip of a sharp knife slides into a large beet easily. Drain the beets and rinse with cold water.
2. **ROAST:** Wrap beets in foil. Transfer to a baking sheet. Roast for 50-60 minutes. Check the beets every 20 minutes or so. If they are starting to look dry or are scorching on the bottoms, dribble a tablespoon of water over the beets before re-wrapping. Beets are done when a fork or skewer slides easily to the middle of the beet. Small beets will cook more quickly than large beets.
3. **SLOW COOK:** Put your beets in a crock pot. Turn it to HIGH and cook for 3-4 hours. Note: we have only tested this on beets to cover the bottom of the crock pot, not enough to fill the crock pot. But it worked like a charm!