

BEET AND BLUE CHEESE SALAD

Once summer is a distant memory, my salads tend to be a bit on the dull side. So for those dark, dreary days, I've realized it's important to add a little color and zing to my food. This salad not only brightens up a meal, but it's a real crowd pleasure too. Enjoy!

INGREDIENTS: (Serves 6)

FOR THE SALAD:

One head butter lettuce

2 small cooked beets (or one large one)

1 small can mandarin oranges, juice drained and reserved

$\frac{1}{2}$ cup crumbled blue cheese

FOR THE DRESSING:

2 tablespoons reserved mandarin orange juice

3 tablespoons oil

1 tablespoon white wine vinegar

1 teaspoon Dijon mustard

Salt and pepper to taste

PREPARATION

To cook beets, wash them and place in medium sized pot. Add water to cover. Bring to a boil, and then down to a simmer. Simmer for 45-60 minutes depending upon size. They are done once you can stick a fork in them easily. Turn off heat and allow to cool. Drain and remove skin. Best to use gloves so your hands don't get stained. Cut into $\frac{1}{2}$ " cubes. Set aside.

To make dressing, whisk together all ingredients until combined.

Rinse lettuce and dry. Tear into small pieces and place in large bowl. Add beets, mandarin oranges and blue cheese. Pour on dressing and lightly toss.