



## **Roasted Beet and Blood Orange Salad**

When I was growing up, I never really liked beets. They came in cans and didn't have much flavor. I changed my mind when we started making this salad in the restaurant. The acid of the blood orange and vinegar is the perfect foil for the sweet beets. Be very careful when you work with beets, as the juice stains everything it touches. We use plastic hospital gloves to protect our hands and aprons to shield our clothes.

**3 beets**  
**4 blood oranges**  
**1 tablespoon blood orange juice**  
**1 tablespoon plus 1 teaspoon champagne vinegar**  
**1 tablespoon extra-virgin olive oil**  
**Kosher salt and freshly ground pepper**  
**Whole leaves from 2 heads butter lettuce**

Preheat the oven to 350°.

Trim the tops from the beets and put the beets in a small roasting pan deep enough to hold them. Add ½ inch of water and cover with aluminum foil. Place in the oven and roast for about 1 hour, or until the beets are cooked through. Check by piercing with a sharp knife.

Remove from the oven and let cool for about ½ hour. Carefully peel in the sink to avoid staining your clothes. Cut each beet in half and then slice into half moons. Slice them right into a mixing bowl to spare your cutting board. Cut the skin off of the blood oranges and slice into ½-inch-thick circles. Remove any seeds you see. Combine the beets, oranges, orange juice, champagne vineyard and extra-virgin olive oil. Season with salt and pepper to taste.

To serve, divide the lettuce leaves among 4 plates and serve the beet mixture on top. Drizzle with the liquid remaining in the bottom of the bowl.