

BEET FRUIT SALAD WITH RASPBERRY DRESSING

(From Roots: The Underground Cookbook)

1½ pounds beets, trimmed
6 Boston or radicchio lettuce leaves
1 small honeydew or cantaloupe melon, peeled and thinly sliced
1 medium red onion, sliced
½ cup olive oil
¼ cup raspberry vinegar
1 teaspoon honey mustard
¼ teaspoon salt
¼ teaspoon pepper
1 cup cottage cheese or crumbled goat cheese

Place the beets in a saucepan; cover with cold unsalted water. Heat slowly to boiling; reduce the heat. Simmer, uncovered, until barely tender, 25-35 minutes. Drain under cold water. Remove the skins and cut the beets into thin slices.

Arrange lettuce on six (6) salad plates. Arrange melon, beets and onion over lettuce. Combine remaining ingredients (except cheese) and drizzle over salad. Sprinkle cheese over each salad.

Serves six.