

ROASTED BEET SALAD

Sent by Margaret Hambelton

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Bunch beets, topped

One onion

Dijon dressing (see recipe below)

1. Tightly wrap beets in tin foil and roast in oven at 400° about 40- 50 minutes or until easily pierced with fork.
2. Rinse beets in cold water and rub off loose skins.
3. Slice beets and onions into rounds.
4. Toss with dressing and serve hot or cold.

Dijon Dressing

1 Tablespoon rice wine vinegar

2 tablespoons olive oil

1-teaspoon sugar

1-teaspoon salt

Combine ingredients in jar with a screw on top or whisk in a small bowl.