



## **Fresh Garden Beet Salad with Pink Eggs and Sunshine Vinaigrette**

### **Sunshine Salad Vinaigrette:**

3 Tablespoons white wine vinegar  
1/2 to 1 Tablespoon grated orange zest  
2 Tablespoons orange juice  
1 green onion or shallot, minced  
2/3 cup olive oil  
Salt; ground black pepper to taste

3 red beets with greens  
3 golden beets with greens  
Water as needed  
4 large eggs, boiled; peeled  
Candied pecans, optional  
Goat cheese crumbles, optional

Combine vinegar, orange zest, orange juice, and minced onion in a small bowl. Whisk in olive oil; season with salt and black pepper. Chill in refrigerator until serving.

Remove green leaves and stems from beets. Wash beets; place in saucepan; cover with water. Cook over medium heat until boiling; boil for 45 to 60 minutes or until beets are tender. Drain water from beets; cut beets into quarters; set aside..

Meanwhile wash leaves and stems; remove leaves from stems; tear into salad size pieces; set aside about 8 cups leaves. Clean stems; set aside for another use.

Cool tender beets until able to handle; remove; discard peels. Place 1 red beet in blender with 2 cups water; Blend to form beet liquid; pour into small bowl; place boiled eggs to cover with beet liquid; place in refrigerator for 1 hour to create pink eggs. After 1 hour, remove eggs from liquid; cut in half lengthwise.

**Prepare salad:** Place torn beet greens in large salad bowl; toss with 1/3 cup vinaigrette. Add pecans if desired. Place salad on large serving plate; arrange beet quarters on salad; arrange egg halves around the salad. Serve drizzled with room temperature orange vinaigrette as desired. Salad can also be served with goat cheese crumbles.

Yield: serves 6 to 8

**Salad inspired by:** The Forest Feast by Erin Gleeson; Stewart, Tabori & Chang: New York

**Cook's Note:** Using different colors of beets create a very attractive salad. Make sure that you keep the colors separated until you arrange them on the salad so they don't stain each other.

**About the Recipe:** Just 6 beets can create this beautiful beet salad. The beet leaves are used for the greens and quartered beets are arranged over the salad. A simple soak in beet juice creates pink circled eggs. Toss and drizzle the sunshine orange vinaigrette over the greens and add a crunch of sweet pecans. This simple salad is a real show stopper!