



Candy Cane Beets and Berries

Beets and Berries

2 tablespoons light cream or as needed

1 cup goat cheese

2 golden baby beets

2 red baby beets

2 candy cane beets

Salt as desired

2 to 3 cups baby arugula

Toasted hazelnuts or pecans, as desired

Berries, as desired (strawberries, raspberries, blackberries, blueberries)

Assorted herb leaves and flowers

Fresh lemon juice, olive oil, sea salt to taste

- Whisk together cream and goat cheese until smooth and creamy. Set aside.
- Remove leaves from beets; tear larger leaves into smaller pieces; set leaves aside.
- Place the beets in medium sized pot; cover with water. Add enough salt so the water tastes salty. Cook the beets at a bubbling simmer for about 20 minutes or until the beets are cooked. Test them by using a small knife. The knife should slide easily through the beet without much effort.
- Chill the beets down in ice water and remove the skins. Slice the baby beets in half lengthwise or in slices and reserve.

Plating:

Place on individual small plates or one larger serving plate.

Arrange reserved beet leaves and arugula on serving plate. The creamy goat cheese can be served on the plates or separately in dressing container.

Add nuts and berries attractively around beets on plates. Add herbs and flowers as desired.

Drizzle lemon juice and olive oil over salad; season with sea salt.

Recipe Inspired by: Chef C.J. Jacobson

For more information See:

<http://www.lamag.com/recipes/recipe-spring-into-the-kitchen-with-cj-jacobsons-beets-and-berries/>

About the Recipe: Fresh country beets are red, golden, and even striped like candy canes. The smaller beets cook quicker and are easy to use for this attractive salad. Serve them on a bed of torn tender beet leaves and arugula; add some juicy berries, crunchy nuts, and drizzle with creamy goat cheese. It's country delicious!