

Much to her surprise, **Halina** finds herself harvesting beets for the Germans, once they've taken over Radom. At first she thought it was a joke — she had previously worked in her brother's medical lab and hadn't "a lick of experience harvesting vegetables." Little could she imagine that this humble root vegetable that stained her fingers and ruined her clothes would someday become a darling in fine restaurants. You can simplify this salad preparation by skipping the nuts — but they do add a nice flavor. This recipe is from Parkside 23 restaurant in Brookfield.

## Roasted Beet Salad

*Makes 6 side-dish servings*

3 large red beets, trimmed and washed  
3 large gold beets, trimmed and washed  
½ cup (1 stick) butter  
1 cup maple syrup  
8 ounces walnuts  
1 teaspoon salt  
Dressing (see recipe)  
4 ounces arugula  
4 ounces chevre



Preheat oven to 325 degrees.

Wrap beets in aluminum foil (red and gold separately) and bake in preheated oven 2 hours. When beets are done, a knife should penetrate them with little resistance. The gold beets tend to finish before the red beets.

Allow beets to cool overnight. Peel and dice.

In a medium saucepot, melt butter and maple syrup over medium heat.

Meanwhile, preheat oven to 350 degrees.

In a bowl, combine walnuts with butter-maple mixture and mix well. Add salt and mix well.

Spread on a baking sheet and bake in preheated oven 8 to 10 minutes, checking and mixing frequently. Let cool at room temperature.

Prepare apple cider vinaigrette.

To serve: In a large bowl, dress beets and arugula with apple cider vinaigrette. Top with walnuts and chevre and serve immediately.

### Apple cider vinaigrette:

2 Granny Smith apples, peeled, cored and  
diced

¼ cup apple cider vinegar

1 tablespoon sugar

1 teaspoon salt

Zest of 1 lemon

½ teaspoon vanilla extract

1 cup canola oil

Combine all ingredients except oil in a blender and puree until smooth. Very slowly drizzle canola oil into running blender.