

BEET SALAD WITH ORANGE AND TARRAGON

DRESSING INGREDIENTS:

7 tbsp extra-virgin olive oil
3 tbsp freshly squeezed orange juice, preferably from a blood orange
4 tbsp balsamic vinegar
3 tsp freshly grated orange zest, **use the microplane**
Dash of mustard for vinaigrette

MAIN INGREDIENTS:

11 small to medium-sized roasted beets, peeled after baking--**because the beets take an hour or more to be baked, they will be previously baked. Baked beets concentrate the flavor far better than simmered ones.**
5 blood oranges (if available) or regular oranges, peeled and sliced---**get zest first; when slicing the orange segments, slice them in the middle of each segment, not where the membrane divides the segments**
5 tbsp very coarsely snipped fresh tarragon
Salt and freshly milled black **pepper-- to taste after the salad is assembled**

In a bowl, combine all the dressing ingredients, including salt and pepper to taste. Whisk to blend.

Cut beets into 1/2-inch thick sticks and place in a salad bowl. Pour the dressing over, toss well, and serve. The beets could also be left to marinate at room temperature for several hours.

Ahead-of-time note: This entire dish can be prepared a day in advance, covered, and refrigerated. Bring to room temperature before serving.