

BEET AND ROQUEFORT SALAD WITH WALNUTS

Good winter salad

8 – 10 medium beets
3 T. red wine vinegar
3 T. walnut oil
½ cup walnut halves
½ lb. Roquefort cheese
Freshly ground pepper to taste

Wash beets well, trim stems and roots without piercing skin. Drop into kettle of boiling salted water and cook until tender, 20 to 40 minutes, depending on beets. Drain, cool and peel, and cut into julienne strips.

In a mixing bowl, toss the beets with vinegar and oil. There should be just enough to coat. Cover and chill until serving.

Toast walnut halves in a skillet and cool. Toss beets with walnuts and arrange in a shallow serving bowl and allow to come to room temperature. Crumble Roquefort on top and grind black pepper.

6 – 8 servings
