



Roasted Beets

Ingredients

2 medium beets (preferably from your garden or farmers market)

1 tablespoon olive oil

1/8 teaspoon kosher salt

1/4 teaspoon rosemary, coarsely chopped

2 Tablespoons almonds, roasted and coarsely chopped

Serves 4

Preparation:

Preheat oven to 350 degree. Prepare a baking sheet lined with parchment paper. Peel the beets and thinly slice on a mandolin or by hand. Place in a medium bowl and toss with olive oil. Lay the sliced beets out in a single layer and sprinkle with salt and rosemary. Roast the beets for 25 minutes, or until their edges are ruffled and slightly brown. When serving top with coarsely chopped almonds.

Garden Salad with Raspberry Vinaigrette

Ingredients

4 cups butter leaf, romaine or nice salad mix from the farmers market

1/2 medium cucumber, thinly sliced

1/4 cup edible flowers

1 pint raspberries or blackberries, divided

1 Tablespoon sherry vinegar

2 teaspoons fresh lemon juice

1/2 teaspoon fresh rosemary, finely chopped

1/2 clove garlic, finely diced

1 tablespoon sweet onion, finely diced

1/4 teaspoon kosher salt

1/4 cup pure olive oil

1/4 cup extra virgin olive oil



Preparation:

Wash and spin the lettuce greens and place in a salad bowl. Add the cucumbers, edible flowers and half of the berries. In a medium size bowl add the remaining berries. With a fork, smash the berries to begin the makings of the dressing. Add the vinegar, lemon juice, rosemary, garlic, onion and salt. Combine the two oils and add in a slow stream while whisking the mixture to create the dressing. Taste the vinaigrette for seasoning of salt and pepper. Set aside until you are ready to serve the salad. This recipe makes more vinaigrette than needed but is great to have for another day. This keeps well for 1 week stored in the refrigerator.