



Beet Salad



Ingredients (Makes 4 servings)

- 1 pound beets, 3 -4 medium beets
- 1 large shallot or 1 medium onion, finely chopped
- Salt and freshly ground black pepper
- 1 tablespoon extra virgin olive oil
- 2 tablespoons vinegar
- About 1 tablespoon minced parsley, dill, or cilantro;
or about 1 teaspoon minced rosemary or tarragon

Directions

1. Peel the beets and the shallot or onion.
2. Combine them in the bowl of a food processor fitted with a metal blade, and pulse carefully until the beets are shredded; do not puree. (Or grate the beets by hand and mince the shallots; combine.) Scrape into a bowl.
3. Toss with the salt, pepper, oil, and vinegar. Taste and adjust the seasoning. Toss in the herbs and serve.