

Roasted Beets with Blue Cheese

Tim and Connie made this for a cookbook dinner based on Pat Conroy's cookbook.



Ingredients:

- 1 Tsp. Dijon mustard
- 2 Tbsp. Spanish sherry vinegar
- 3 Tbsp. olive oil (divided)
- 4 Tbsp. grapeseed oil
- 6 medium beets (2 lb.)
- 1/2 cup walnuts
- 8 oz. blue cheese
- Lettuce greens for serving

Equipment:

- Aluminum foil
- Wire cooling rack

Preston 2020

Roasted Beets:

☑	Directions	Time (min)	
	Preheat oven to 400 degrees		
	In a small bowl, whisk together 1 tsp. Dijon mustard and 2 Tbsp. sherry vinegar	2	19
	Add 2 Tbsp. olive oil and 4 Tbsp. grapeseed oil a drop at a time while whisking	5	
	Trim, scrub, and dry the beets	5	
	Cut squares of aluminum to wrap each beet	2	
	Place each beet on a square of aluminum, drizzle with olive oil, and seal foil around each beet.	5	
	Place beets on a baking pan. Bake until tender (can be easily pierced with a knife)	60	
	Unwrap and allow to cool on a wire rack		
	In a toaster oven, toast the walnuts. Watch carefully to avoid burning.	3	10
	Chop walnuts coarsely	2	
	Slice the beets and arrange on lettuce leaves	3	
	Cut 8 oz. of blue cheese into small cubes	2	
	Place walnuts and cheese on beets. Drizzle with vinaigrette and serve	2	
	Total		1 hr. 36 min