


## “My Heart Beets For You” Valentine’s Salad


- 2 beets 1 ½ – 2” in diameter, trimmed and scrubbed
- 3 cups mixed spring greens
- 3 tbsp chopped and toasted walnuts
- 2 tbsp B.R. Cohn Raspberry Champagne Vinegar
- 1 tbsp B.R. Cohn Organic Extra Virgin Olive Oil
- 1 tsp honey
- ½ tbsp finely minced shallots
- Freshly ground pepper
- Pinch sea salt

Rub beets with 1 tbsp B.R. Cohn Organic Extra Virgin Olive Oil and sprinkle with salt. Place in double layer aluminum foil and wrap to make tight package. Roast beets in 375-degree oven until tender, about 1 hour. When cool, rub skin off beets and slice into ¼” rounds. By hand or using a small cookie cutter, cut beets into heart shapes. Combine B.R. Cohn Raspberry Champagne Vinegar, olive oil, honey, shallots and ground pepper in small jar. Shake well. Just before serving, toss mixed greens with 2 tbsp of the walnuts and half of the dressing. Arrange on 2 plates and top with heart shaped beets. Drizzle with remaining dressing and sprinkle with walnuts. Note: Chioggia or golden beets can be used as well. Roast each variety separately. Try adding goat’s cheese in the shape of hearts or crumbled.

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 75 Mins

 Serves 2

 Pairs with B.R. Cohn Sonoma County Chardonnay

## B.R. COHN WINERY & OLIVE OIL COMPANY



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🏠 15000 Sonoma Hwy., Glen Ellen, CA 95442

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