



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

BARBARA CECCHINI'S BEET SALAD



This salad is as easy as it is delicious! Try it with First Generation Farmers Beets for optimal results.



00 HR 25 MINS



Serves 4 - 6



Featuring

[Happy Boy Farms](#)

[Andreotti Farms](#)

[Borba Family Farms](#)
[Cheng & Susan Farm](#)
[Fifth Crow Farm](#)
[Ground Stew Farms](#)

INGREDIENTS

- 1/4 cup balsamic vinegar
- 1/4 cup extra virgin olive oil
- 6 beets - 3 medium red and 3 medium gold Fresh beet tops from the beets
- Garlic salt or a fresh garlic clove
- Freshly ground black pepper

PREPARATION

Thoroughly wash beets and greens. Cut off beet tops and set aside to cook later. Cook beets in boiling water until a knife easily passes through the beets. With a slotted spoon remove beets from boiling water and set aside to cool. Place beet tops in boiling water and cook for 5 Minutes. Remove and set aside to cool.

When the beets are cool enough, remove outer layer. The skin will remove easily if you squeeze the beet slightly with your hand. Quarter and slice the beets into a serving bowl. Thoroughly drain the greens, and squeeze them a little to remove excess moisture. Chop the beet greens and place them with the beets. Season the salad with balsamic vinegar, extra virgin olive oil, garlic salt and fresh ground pepper and serve.

If you find yourself without garlic salt, pulverize one small clove of fresh garlic and mix with oil and vinegar to evenly distribute.

Recipe: Barbara Cecchini, First Generation Farmers, Brentwood