

## Kari's Holiday Beet Salad



### INGREDIENTS

7 Beets (size of man's clenched fist)

Feta Cheese

Scallions (to taste)

Roasted Pecans (see note)

Dark Cherry Balsamic Vinegar  
(or flavored vinaigrette of choice)

### DIRECTIONS

1. Cook beets with skins on by boiling or roasting. Slip skins off beets under running water. Cut into bite sized pieces and place in a bowl.
2. Pour vinaigrette over the beets and mix. Transfer to a platter.
3. Sprinkle feta cheese, scallions, and roasted pecans over the top of beets.
4. Pecans may be roasted on a cookie sheet at 350 degrees for 4-5 minutes.

\* NOTE: For spectacular presentation when bringing to an event, it is suggested that feta cheese, scallions, and roasted pecans be placed in individual containers to be prepared upon arrival to avoid discoloration during transport.