

Marinated Beet Salad W/ Walnut

Ingredients

5 medium beets (about 1 pound), trimmed, halved
1 clove garlic, smashed
1 tablespoon vinegar*
2 tablespoons olive oil
Coarse salt and ground pepper
1/4 cup fresh mint, coarsely chopped
1/4 cup Walnuts, chopped

*White vinegars will maintain the color of the beets

Directions

Steam beets until tender, 30 to 35 minutes.

When cool enough to handle, grab beets with a paper towel and slip off skins.

Cut the beets into thin slices or dice.

In a medium bowl combine sliced beets, garlic, vinegar, and oil; season with salt and pepper and toss to combine.

Cover and refrigerate several hours or overnight.

Remove and discard garlic.

Serve beets topped with mint walnuts.