

## Modest Beet Salad

<http://userealbutter.com/2007/09/10/beet-salad-recipe/>

4 beets, peeled and cut into 8ths  
2 oranges, segmented  
2 oz. goat cheese  
wild greens (as much as you like)  
1/3 cup balsamic vinegar  
1 clove garlic, mashed to hell  
salt  
pepper  
1 tsp sugar  
2/3 cup olive oil  
garlicky croutons (optional)

Roast the beets in a sealed foil packet at 400F for 40 minutes. Remove from oven and let sit sealed for another 10 minutes. Remove from foil. Spread the beets, oranges, and crumbled goat cheese over the greens. In a bowl, whisk together the vinegar, garlic, salt, pepper, and sugar. While whisking, slowly drizzle in the oil to make an emulsion. Dress the salad and serve. I like to add some crunchy, garlicky homemade croutons.