

Roasted Beet, Chèvre, Hazelnut Salad with Blood Oranges

<http://userealbutter.com/2009/12/21/beet-chevre-hazelnut-salad-recipe/>

2-3 medium beets, trimmed of the ends and scrubbed clean
1 cup whole hazelnuts
3 oranges, supremed
4 oz. goat cheese, crumbled
6-8 oz. salad greens (your choice), rinsed and shaken
1/2 cup balsamic vinegar or fresh squeezed orange juice
up to 1 cup olive oil
sugar
salt
pepper

Roast the beets by double wrapping them in a sealed foil pouch and baking in a 400°F oven for 40 minutes. Let rest for 10 minutes before opening the pouch. When the beets have cooled, peel the skin away with your hands and slice or dice the beets. Toast the hazelnuts in a single layer on a baking sheet in a 350°F oven for 5 minutes or until you see most of the skins splitting. Remove from heat and let cool. The skins of most of the hazelnuts should rub off easily. Crack or smash the hazelnuts. To make the dressing, combine the vinegar or juice in a medium bowl with sugar, salt, and pepper to taste. Pour a slow and steady drizzle of oil into the bowl while whisking constantly until you reach the desired consistency. (I really dislike overly oily dressings, so I keep it closer to a 1:1 ratio, but you need to taste it). Assemble the salad ingredients on a platter with the dressing on the side or combine the beets, oranges, and greens in a large bowl and toss with dressing. Top with goat cheese and hazelnuts. Serves 4-6.