

FOOD & WINE



Russian Beet Salad

Roasting beets with a little salt intensifies their earthy flavor.

INGREDIENTS

2 pounds beets, trimmed

Kosher salt

Freshly ground black pepper

1 tablespoon apple cider vinegar

1 small shallot, finely chopped

1/3 cup mayonnaise

1/2 cup toasted walnuts

2 tablespoons fresh dill fronds

INSTRUCTIONS

1. Preheat the oven to 400°F. Wrap the beets in bundles of 2 to 3 with 1/2 teaspoon salt, with aluminum foil and roast in the oven until they are easily pierced with a pairing knife, 1 to 1.25 hours. Unwrap the beets and let them cool to warm. Peel and discard the skins from the beets and cut into 1-inch slices. Place the beets in a serving bowl and sprinkle with salt and pepper. Drizzle the dressing over the beets, then scatter the walnuts and dill over the salad. Serve.
2. In a bowl, whisk together the vinegar, shallot, 1/2 teaspoon salt and 1/4 teaspoon pepper and let stand 5 minutes. Whisk in the mayonnaise.

CONTRIBUTED BY [IAN KNAUER](#) PHOTO © [EVI ABELER](#) PUBLISHED [OCTOBER 2014](#)

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