



Roasted Beets With Walnut Blue Cheese Dressing

Serves 6

These beets can be eaten alone as a side dish, or tossed in salad.

2 pounds beets, trimmed and cut into quarters *
2 tablespoons olive oil
½ cup water
1 teaspoon salt
½ teaspoon black pepper

BLUE CHEESE DRESSING

4 ounces Aderkase Reserve Blue Cheese*
½ cup Blue Marble Half & Half*
3 tablespoons extra-virgin olive oil
½ cup finely chopped toasted walnuts
¼ cup thinly sliced red onion*
2 tablespoon chopped fresh basil leaves*
2 tablespoon balsamic vinegar
½ teaspoon salt

Preheat oven to 425 degrees.

In a roasting pan toss beets with olive oil, salt and pepper. Add ½ cup water. Cover with foil and cook about 40 minutes or until tender.

In a food processor mix the cheese and half and half until smooth, adding more half and half if needed. Transfer to a bowl and mix in the remaining ingredients until well blended. Serve on top of the roasted beets alone or with salad greens.

Adapted from The Figs Table

*Items available at Chicago Downtown Farmstand

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