



Orange Glazed Beets with Fennel Seed

Serves 6

You may think of beets as hearty fall and winter food but sweet orange and bright, fresh fennel makes this salad a treat for spring's first warm days when we're still cooking with winter storage vegetables.

For salad:

- 3 large beets, in 1/2" dice
- 2 blood oranges, finely zested and juiced (about 1/3 cup)
- 1 tbs honey
- 1 tbs olive oil
- 2 tbs toasted fennel seeds
- White pepper
- 1/2 cup crumbled queso fresco or feta cheese
- 1 head Butter lettuce

For vinaigrette:

- 1 shallot, minced
- 1/3 cup Sherry or cider vinegar
- 1 tsp Dijon mustard
- 2/3 cup olive oil - the good stuff!

Directions:

Place beets in steamer basket over water with 1 tbs orange zest. Steam beets over high heat until just tender, 15-20 min, adding water if needed.

Make vinaigrette: In medium bowl, whisk together shallot, vinegar and mustard. Season with salt and pepper. Add oil in a thin stream, while whisking, to form a creamy emulsion.

Separate lettuce leaves and place in large bowl. Dress lightly with vinaigrette.

Warm olive oil in a 12" skillet over med heat. Add beets and cook 2 min. Whisk together juice and honey and add to pan. Increase heat to med-high and cook until liquid reduces and glazes beets. Season with white pepper and salt.

Toss beets with fennel seeds, cheese and remaining zest, and serve over dressed lettuce leaves.

