

# Beet Salad

- about 1/4 fresh beets per serving
- a couple tablespoons white vinegar
- about 1/2 a red potato per serving
- about 1/2 a carrot per serving
- a little pickle pickle, minced
- about 1/2 a tablespoon of oil per serving
- about 1/4 tablespoon of balsamic vinegar per serving
- about half a scallion per serving, sliced thin
- dill, fresh or dried
- salt to taste
- black pepper to taste

Wash and trim any greens off the beets. Place the beets in a saucepan. Cover with water and a touch of salt, and add the white vinegar. Bring to a boil, lower the heat, simmer for 30-40 minutes.

Quarter your red potatoes. Peel and chop your carrots. Place in a saucepan, cover with water and a touch of salt. Bring to a boil, lower the heat, simmer for 20-25 minutes.

When the beets are cooked, plunge them in cold water or run cold water over them until they are cool enough to handle. Peel the skins off. Be careful, because this stuff stains everything! Dice the beets.

When the potatoes and carrots are cooked, plunge them in cold water or run cold water over them until they are cool enough to handle.

Combine beets, potatoes, carrots and pickle. Whisk together the oil and balsamic vinegar, and pour over the veggies. Season with scallions, dill, salt and pepper.

Cover and chill in the refrigerator for at least a few hours.

Serves: ??

Preparation time: about an hour (prepare a few hours to a day in advance)

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