

Roasted Golden Beets with Goat Cheese

Ingredients

- 2 bunches fresh golden beets (or a mixture of red and golden)
- Olive oil for roasting
- 1 package chevre goat cheese

Dressing:

- 1 shallot
- Small clove garlic (optional)
- 1/2 cup good olive oil
- 1/4 cup aged balsamic vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- Salt and pepper to taste
- Fresh tarragon for garnish

Directions:

- Preheat oven to 350 degrees.
- Trim leaves from beets and set aside, leaving about an inch of stem.
- Leave long root intact.
- Wash beets and place in roasting pan.
- Coat with olive oil and cover pan with aluminum foil.
- Roast for 1-1 1/4 hours depending on size or until tender.
- Allow to cool enough to handle, then trim stem and slide skins off. Pinch off root. If beets are small, leave whole, otherwise slice.

To make dressing:

- Finely chop or mince shallot and garlic
- Place in jar with tightly fitting lid
- Add remaining ingredients and shake until well mixed.

Just before serving, crumble goat cheese over beets and drizzle with dressing. Garnish with fresh tarragon. May be served chilled or while the beets are still warm. A nice variation is to use your favorite blue cheese instead of goat cheese.