

Autumn Beet and Vegetable Salad with Blue Cheese and Hickory Nuts

From Asparagus to Zucchini

Salad ingredients:

- 2 C. cooked, diced yellow or red beets
- 1 ½ C. blanched, diced carrots
- 1 ½ C. cooked, diced waxy-type potatoes
- 1 C. diced roasted red peppers
- 1 ½ C. diced Jonathan apples
- 4-6 oz. blue cheese, crumbled
- 2/3 C. hickory nuts, toasted 6-8 minutes at 350

Dressing ingredients:

- 1/3 C. minced shallots
- 5 T. cider vinegar
- 3-4 T. chopped fresh basil or parsley
- 1 ½ T. Dijon mustard
- ½ C. olive oil
- Salt and pepper to taste

To make dressing: Combine first four ingredients. Whisk in olive oil in a thin stream. Season with salt and pepper. To assemble the salad, toss each type of vegetable and the apples, one type at a time, with enough dressing to barely coat them. Arrange in separate piles in a wide shallow bowl. Serve at room temperature. Just before serving, sprinkle salad with blue cheese and hickory nuts, add more salt and pepper to taste and toss gently.