



CORTI BROTHERS

Pickled Baby Beet Salad

The cornerstone of a good beet salad is the quality of the pickled beets, which one usually has to cook and pickle themselves in order to make a great salad. We have found an exceptionally delicious pickled baby beet in a jar that saves the trouble. There are many variations to what you can do with this salad as shown in the recipe below. Select what you might prefer most.

Ingredients

- 1 - Polinka Baby Pickled Beets 31 oz jar
- 1 - Head Gem Lettuce (or use Butter, Red Leaf, Spring Lettuce mix, or even Belgium Endive)
- 1 - Sliced Avocado
- 1 - 4 oz tin Ventresca Tuna (substitute; Smoked Mackerel, Trout or Salmon, or Gulf Shrimp)
- 1 - Shaved Parmigiano-Reggiano Cheese (or use crumbled Blue Cheese or Goat Cheese)
- A good vinaigrette dressing (or use Green Goddess, a thin Ranch, or thin French)
- Pepper

Directions

Gently dress the lettuce in a bowl. Plate the lettuce as a base or stagger them on the plate. Lay down some of the sliced avocado. Slice or cube the pickled baby beets and place on the salad. Lay down thin slices of the Ventresca Tuna. Add some of the shaved Parmigiano-Reggiano Cheese. Dress with fresh cracked pepper if desired.

You can also add nuts or glazed nuts like Walnuts, Pecans, slivered Almonds or Hazelnuts

Serves 4