

BEET AND CARROT SALAD WITH BLUE CHEESE & WALNUTS

Dressing:

- 1/3 cup minced cipollini onions
- 5 tablespoons cider vinegar
- 3 tablespoons chopped fresh basil
- 1 1/2 tablespoons Dijon mustard
- 1/2 cup olive oil
- salt and pepper to taste

Salad:

- 2 cups cooked, diced beets
- 1 1/2 cups cooked, diced carrots
- 1 cup diced green peppers
- 1 1/2 cups diced apple
- 4 ounces blue cheese, crumbled
- 1/2 cup chopped walnuts, toasted

Directions

Make the dressing: Combine onion, vinegar, basil and mustard. Whisk in olive oil in a thin stream. Season with salt and pepper. To assemble 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 walnuts, add more salt and pepper to taste, and toss gently.