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# Beet Salad

**Prep Time:** 15 mins

**Cook Time:** 1 h 15 mins

**Total Time:** 1 h 30 mins

## Ingredients

- 2 pounds beets, (5-6 medium)
- 1/4 cup(s) oil, olive, extra virgin
- 2 tablespoon vinegar, sherry, or white-wine vinegar
- 1/2 teaspoon mustard, Dijon
- 1/2 teaspoon honey
- 1/2 teaspoon salt
- pepper, black ground, freshly ground, to taste
- 1 stalk(s) celery, finely chopped
- 1 large shallot(s), finely chopped

## Recipe Tip:

If you can find it, organic raw honey is your best bet.

## Preparation

Preheat oven to 400°F. Divide beets between 2 pieces of foil; bring edges together and crimp to make packets. Roast until the beets are just tender when pierced with the point of a knife, about 1 1/4 hours. Unwrap the beets and let cool.

Meanwhile, whisk oil, vinegar, mustard, honey, salt and pepper in a small bowl to make dressing.

When the beets are cool enough to handle, slip off the skins. Cut into 1/2-inch cubes and place in a large bowl. Add celery, shallot and the dressing; toss to coat well. Serve at room temperature or chilled.