



THE ART & SOUL OF COOKING

## Roasted Beet, Goat Cheese and Pistachio Salad in Endive Spears

4-6 Servings

### For the Beets

2 medium beets unpeeled  
1 tablespoon vegetable oil for roasting  
Salt & Pepper

### For the Reduction

¼ cup balsamic vinegar  
¼ cup cabernet sauvignon  
1 Tbsp brown sugar

### For the Vinaigrette

2 cloves garlic, thinly sliced  
4 teaspoons balsamic vinegar  
4 teaspoons cabernet sauvignon  
1/2 cup extra virgin olive oil  
Sea salt and black pepper to taste

### For Serving

4 oz. goat cheese  
½ cup roasted, shelled pistachios  
Endive spears, as needed

Preheat oven to 350°F. Rub beets with the olive oil, season with salt and pepper and place in a baking dish. Roast, uncovered until tender when pierced with a knife, about 45 minutes. Let cool slightly, then using a paper towel, rub off the beet skins. Cut the beets in to ¼" cubes (or smaller, depending on taste).

While the beets are roasting, combine reduction ingredients in small saucepan over high heat. Reduce until a light syrupy consistency. Remove from heat and allow to cool. Transfer to a squeeze bottle and set aside.

Make the vinaigrette by combining the garlic, vinegar, and wine in a small bowl. Whisk in the olive oil to emulsify then season to taste with salt and pepper. Let stand at room temperature.

Roughly chop pistachios and roll goat cheese in nuts, pressing lightly to adhere. Crumble Goat cheese log and set aside.

To serve, toss beets with vinaigrette and salt and pepper to taste. Place 1-2 Tablespoons of beets in each endive spear. Sprinkle with goat cheese. Drizzle top with reduction and serve.