

## Beet Salad

- 2 pounds assorted medium beets
- 7 cups mache or mixed baby greens
- 1 tablespoon tarragon vinegar
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon finely chopped fresh tarragon

### DIRECTIONS

1. Trim beets, leaving 1 inch of stems attached. Cover beets with cold water by 2 inches in a 5- to 6-quart pot and boil, uncovered, until tender, 40 to 45 minutes (adding more water if necessary). Drain beets and let cool. Cut stems from beets with a small sharp knife, then peel and discard skin from beets. Cut beets into wedges.
2. Mound mache alongside beets on a platter and drizzle with vinegar and oil. Sprinkle both with tarragon and kosher salt and pepper to taste. Serve at room temperature.

## Garlic & Basil Pesto

### INGREDIENTS

- 3 cups chopped fresh basil
- 1 cup extra virgin olive oil
- 1/2 cup pine nuts
- 1/8 cup Brazil nuts
- 2/3 cup grated Parmesan cheese
- 2 tablespoons minced garlic
- 1/2 teaspoon chili powder

### DIRECTIONS

1. Place the basil in a blender. Pour in about 1 tablespoon of the oil, and blend basil into a paste. Gradually add pine nuts, Brazil nuts, Parmesan cheese, garlic, chili powder, and remaining oil. Continue to blend until smooth.