

# Citrus Beet Salad

Recipe By *Gabe Garcia*



Cooking and Prep:  1  
h 10 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Hard

Occasion: Passover, Sukkot

Diet: Vegetarian, Gluten Free,

Low Carb

Source: [KosherScoop.com](http://KosherScoop.com)

I love beets! By simply roasting them with some citrus you get a bright and vibrant dish that puts roasted potatoes to shame! The Toasted Walnut Brittle brings this dish together with a delightfully nutty flavor that complements the sweetness of the beets and acidity of the citrus.

## Ingredients (21)

### Salad

- 2 pounds beets (of desired color)
- 1 teaspoon **Haddar Kosher Salt**
- 3 tablespoons oil
- 1 pint water
- 2 large naval oranges, in segments

2 grapefruits, in segments

frisee

arugula

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## Dressing

1/4 cup fresh squeezed lime juice

1/2 cup fresh squeezed lemon juice

1/4 cup **Bartenura Extra-Virgin Olive Oil**

**Haddar Kosher Salt** to taste

ground black pepper to taste

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## Brittle

1/2 cup **Gefen Honey**

1/2 cup water

1 cup sugar

2 cups walnuts

2 tablespoons margarine (use soy-free, if needed)

1 teaspoon **Gefen Vanilla**

1/2 teaspoon salt

1 teaspoon baking soda

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## Start Cooking

### For the Beets

1. Preheat oven to 350 degrees Fahrenheit.

2.

Toss beets, salt, and oil together in mixing bowl. Put them in a high sided roasting pan and add enough water to cover beets half way. Cover roasting pan with aluminum foil. Bake in oven until fork tender, or about 30 to 45 minutes. Allow to cool 5 to 10 minutes.

3. Use a clean kitchen towel to rub the skin off the beets. Cut into wedges. Pour juices over the beets as they cool. Refrigerate until thoroughly chilled.

**Note:**

Roast red beets separate from all other beets. They will discolor the other-colored beets.

**For the Brittle**

1. Boil the honey, water, and sugar until just before caramel, add in the walnuts and stir continuously, until walnuts are toasted and sugar has reached caramel stage.
2. Carefully stir in margarine, followed by vanilla, salt, and baking soda. Quickly spread thinly on parchment paper and let cool completely. Break into desired-size shards.

**Assembly**

1. Place beet wedges in a medium size bowl. Add oranges, grapefruit, and olive oil, toss to coat and season with salt and pepper to taste.
2. Garnish with walnut brittle and fresh greens.