



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

BEETROOT AND HORSERADISH SALAD

Serves 4

4 medium beets, leaves trimmed
3 tablespoons creamed horseradish
1 tablespoon white wine vinegar
1 tablespoon extra virgin olive oil
Sea salt and fresh ground pepper
Chives, snipped

THE STEPS:

- Gently boil beets until fork tender
- Plunge cooked beets into an ice water bath until you can handle them
- Peel away the skins
- Chop into mouth-size chunks then place in a medium mixing bowl
- In a small mixing bowl, combine horseradish, white wine vinegar and olive oil
- Pour over the beets and toss well
- Season with sea salt and freshly ground pepper
- Sprinkle with snipped chives

THE LOVE: The horseradish is hot so adjust the amount you use to your own palate.