

Root Vegetable Salad

Serves 6

**aim for equal amounts of root vegetables*

3-4 medium fresh beets (2 inches in diameter – OR use 6-8 smaller beets)*

1 large peeled potato*

1 large peeled carrot*

2 dill pickles, diced

1 small onion, diced

1 Tbsp olive oil

1-2 sprigs of fresh dill, chopped

Salt to taste

Method:

Boil the beets separately from the potato and carrot. The potato and carrots should be cooked but firm. The beets will take much longer to cook. Once you can get a fork in and out with ease, it's ready to take out and cool.

When the vegetables are cooked and cooled (and the beet is peeled), cut them into small pieces and toss together in a bowl.

Cut the pickles and onion, mix with the vegetables. Add the dill and olive oil, a dash of salt and mix well. Cover and put in fridge for about 1 hour to let the flavors marry.

(by Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)