



*From our farm to your table*

## Beet Salad

5 medium beets

Leaf lettuce

Chopped fresh parsley

Dressing: 1/3 cup cider vinegar, 1/4 cup salad oil, 3 Tbsp. sugar, 1 tsp. salt, 1/8 tsp. pepper, 1/2 tsp. curry powder or more to taste

1/2 cup sliced green onions

2 oranges, peeled and sliced

Wash and cook whole beets in water until tender. Cool, slip off skins with root and stem ends, and slice. Whisk together dressing ingredients and pour over sliced beets and green onion. Cover and refrigerate for at least 2 hours. Serve over lettuce leaves, garnish with orange slices and parsley. Serves 4