

Spinach and Beet Salad

6 beets
1 teaspoon olive oil
Salt and pepper to taste
1/4 cup + 1 tablespoon seedless red raspberry preserves
1/4 cup orange juice
2 tablespoons water
3 tablespoons red wine vinegar
2 teaspoons olive oil
1/2 teaspoon dried thyme or 1 1/2 teaspoons fresh
1/4 teaspoon black pepper
1 bag spinach
1 green onion, sliced
1/2 cup walnuts toasted and coarsely chopped
1/2 cup crumbled blue cheese

Place the beets in a baking pan, drizzle with the 1 teaspoon oil and season with salt and pepper. Cover with foil and bake at 350 degrees for about 1 hour or until tender when pierced with a knife.

To make dressing: In a glass jar, melt the red raspberry preserves. Let cool a few minutes. Add orange juice, water, red wine vinegar, olive oil, thyme and black pepper. Shake to combine well. Refrigerate until ready to make salad.

When beets are cool enough to handle, peel and thinly slice into rounds. Toss the spinach and green onion with some of the dressing to coat. On large serving platter or individual plates, arrange the spinach. Top with the beets, walnuts and blue cheese crumbles. Sprinkle with a little more of the dressing. Serve immediately.