

## Raw Beet Salad:

**Yields:** Serves 4

*Vegan*

1 bunch beets

1 large shallot

Brittany sea salt and freshly ground black pepper

2 T Dijon mustard, or to taste

1 T extra virgin olive oil

2 T sherry vinegar

1 T minced dill (or may use minced rosemary, parsley, chervil, or tarragon)

- . Eaten raw, beets are delicious; even self-proclaimed beet-haters will like them in this salad.
- . Peel the beets with a vegetable peeler, the second with the metal blade of the food processor, pulsing the beets.
- . Peel the shallot and the shallot.
- . Combine them in the bowl of a food processor fitted with a metal blade, and pulse carefully (beets and shallots; combine.) Scrape into a bowl.
- . Toss with the salt, pepper, mustard, oil, and vinegar. Taste and adjust the seasoning.
- . Toss in the herbs and serve.