



## **BEET SALAD**

*(Patzarosalata)*

Earthy beets make for one of the most satisfying— and healthful— Greek salads.

4 large beets, greens and root ends trimmed off  
1 garlic clove, peeled and minced  
1/2 cup Krinos Extra Virgin Olive Oil  
1/4 cup Krinos Red Wine Vinegar  
Salt, to taste

Scrub the beets very well, and wash the greens separately. Place the beets in a large pot, fill with enough water to cover by two inches, and bring to a boil. Lower the heat and let the beets simmer until tender but firm, about 30 minutes. Cook the greens separately, in a medium pot of lightly salted water. Drain both separately.

Place the greens in the center of a large platter. While the beets are still very hot, rub off their skins with your fingers. Cut the beets either into 1/4-inch rounds, or in half, and then into 1/4-inch slices. Place the beet slices around the greens.

Sprinkle the beets with garlic. Whisk together the olive oil, vinegar, and salt and pour over the beets and the greens just before serving. Serve if desired with a bowl of skordalia on the side.

Yield: 6 servings