



Baby Beet & Strawberry Salad with Cheese Curds and Pickled Red Onions

CHEF NICHOLAS AMES

Prep time: 40 minutes

Serves 4-6

Ingredients:

Pickled Red Onions

- 1 medium red onion, thinly sliced
- 1/2 cup red wine vinegar
- 1/4 cup Abracadabra Rosé
- 1/2 cup water
- 1 Tbsp sugar
- 1 tsp salt
- 1/4 tsp each (whole spices) peppercorns and mustard seeds
- 1 bay leaf

Ingredients:

Beets and Salad

- 1 lb of baby beets, such as Chioggia, Golden or Candy Stripe, washed and trimmed
- 2 Tbsp olive oil
- Salt and pepper to taste
- 2 Tbsp Abracadabra Rosé
- 1 sprig each thyme and rosemary, broken into small pieces
- 1 cup strawberries, sliced into quarters
- 1 cup cheese curds, such as Beechers or Tillamook, at room temperature
- 2 cups baby arugula mix

Instructions:

Pickled Red Onions

1. Place the sliced red onions in a bowl.
2. In a small saucepan, combine the red wine vinegar, rosé wine, water, sugar, salt, and spices. Bring the mixture to a boil, stirring until the sugar and salt are completely dissolved.
3. Once the mixture is boiling and well combined, remove it from the heat and let it cool for a few minutes.
4. Pour the hot liquid over the sliced onions. If needed, gently press down on the onions to make sure they're covered.
5. Let the pickled onions cool to room temperature, then cover the container with a lid and refrigerate it. Allow the onions to pickle for 30 minutes or longer. They will continue to develop flavor over time and can be kept in the refrigerator for several weeks.

While the onions are pickling, prepare the beets:

1. Preheat oven to 350 degrees.
2. Prepare the beets: If the beets still have their greens attached, trim them off, leaving about an inch of stem. Wash the beets thoroughly to remove any dirt. If the beets are larger than a golf ball, you can cut them in half or quarters for quicker cooking.
3. Season the beets: Place the prepared beets on a roasting pan. Drizzle them with olive oil and sprinkle with salt and pepper and one cup of water to prevent them from burning. Scatter the herbs over the beets. Cover with aluminum foil.
4. Transfer the roasting pan to the preheated oven and roast the beets for about 25-35 minutes, or until they are tender. The exact cooking time will depend on the size of your beets, so start checking for doneness around the 25-minute mark.
5. Check for doneness: To check if the beets are done, pierce them with a fork or the tip of a knife. They should be tender all the way through.
6. Once the beets are done, remove them from the oven and let them cool for a few minutes before peeling.
7. Peel the beets: The skins should slip off easily. Once peeled, slice into 1/2 inch pieces and season with salt, pepper, rosé wine and extra virgin olive oil. Reserve at room temperature.

Assembly

Place the beets on the bottom of the bowl. Place the pickled red onion slices on the top of the beets. Place the strawberries and cheese curds on top of the beets. In a separate bowl, dress the baby arugula with olive oil, salt, and pepper. Place on top of the beets and strawberries. You can choose to make either one large salad or several smaller salads.

Serve with Brian Carter Cellars Abracadabra Rosé.