

CHEF LEVON WALLACE'S

ROASTED BEETS AND PISTACHIO VINAIGRETTE

Serves 4-6

GRAY &
DUDLEY

FOR THE SALAD

4 satsuma mandarins or tangerines, peeled and segmented
2 heads frisee or curly endive (about 4 cups)
1/4 cup celery heart leaves (optional)
1 pinch Aleppo pepper (optional)

PICKLED ONIONS

1 medium sized red onion
1 cup apple cider vinegar
1/2 cup water
1 tsp sugar
2 tsp kosher salt

Cut red onion in half, then slice each half into thin strips and place in a pint mason jar or glass bowl.

Combine vinegar and water in a small saucepan over medium heat. Add sugar and salt, whisk until dissolved and just under a simmer.

Carefully pour hot vinegar mixture over onions and stir. Allow cooling at room temperature before storing in the refrigerator.

To assemble the salad

Pour 2 tablespoons of pistachio vinaigrette over beets and toss to combine, set aside.

Toss frisee with 1/4 cup pickled onions, mandarin segments and 2 tablespoons of pistachio vinaigrette.

Taste and season with salt and cracked pepper if needed.

Divide frisee/onion/mandarin salad between 4-6 plates, then top with dressed beets. Garnish with celery leaves, Aleppo pepper, and more vinaigrette.

ROASTED BEETS

6-tennis ball sized beets. Red, yellow or both.
2 tbsp olive oil
1 cup kosher salt

Preheat oven to 400°F. Place salt in cast iron skillet or oven proof dish. Scrub beets under cold water then rub with olive oil. Place beets directly on salt and place in oven, uncovered for 45-60 minutes or until they can be pierced easily with a fork.

Allow to cool completely. Peel and cut into 6-8 wedges, depending on size of the beet. Place cut beets in a medium-sized bowl. Set aside.

PISTACHIO VINAIGRETTE

1/4 cup olive oil
juice of one lemon
1/4 cup chopped pistachios
1 tbsp honey
kosher salt
cracked pepper

Combine all ingredients in a small bowl and whisk to combine.



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