

## Tavern In Old Salem

### **Beet & Brown Butter Salad**

|           |                          |
|-----------|--------------------------|
| 2 Head    | Bibb Lettuce             |
| ¼ Cup     | Slice red onion          |
| ¼ cup     | Grape tomatoes           |
| 12 slices | Pickled Beets            |
| ½ Cup     | Fresh Pitted Cherries    |
| ½ Cup     | Candied Pecans           |
| ¼ Cup     | Goat Cheese              |
| ¾ Cup     | Brown Butter Vinaigrette |

- 1)** Wash bibb lettuce in cold water and lightly slice, not chop
- 2)** In a large mixing bowl, Combine sliced tomatoes, sliced red onion, pecans, & cherries.
- 3)** On a room temperature plate, align beets nicely in a straight line.
- 4)** Add ½ cup of brown butter dressing to salad bowl and mix.
- 5)** Place salad mixture on top of beets and sprinkle with goat cheese crumbles
- 6)** Top with remaining dressing and serve