

Purple Potato and Yellow Beet Salad

- 1 pound medium golden beets with tops
- 1 pound purple potatoes

Wash the beets, trim reserving the green tops and cook in a sauce pan in plenty of salted boiling water for about 15 minutes for medium beets. Rinse and when cool enough to handle peel and quarter. Place in a bowl and toss with just enough white wine vinaigrette to moisten. Set aside.

Wash the potatoes and place in a pot of cold salted water. Bring to a boil turn the heat down and cook about 7-10 minutes. Drain. Halve lengthwise, place in a bowl and pour in the lemon vinaigrette, toss. Set aside. Do not mix with the golden beets, the potatoes will bleed.

Lemon and Red Wine Vinaigrette

- 1 1/2 tablespoons fresh lemon juice
- 1 1/2 tablespoons red wine vinegar
- 3 tablespoons extra virgin olive oil
- 1 clove minced garlic
- 1 teaspoon Dijon mustard

Place all ingredients in a jar and shake madly until blended.

White Wine Vinaigrette

- 1 tablespoon white wine vinegar
- 3 tablespoons extra virgin olive oil
- 1 shallot minced
- 1 teaspoon Dijon mustard
- freshly ground pepper
- sea salt

Place all ingredients in a jar and shake madly until blended.

Bon Appetit... Buon Appetito... Buen Appetito... Cheers, Pam & Diane, the 2 Stews