

Warm Beet and String Bean Salad  
Recipe by Moira Hodgson  
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Time: 2 hours

Servings: 4 to 6

**Ingredients**

4 medium beets  
1-pound young string beans, trimmed,  
1 teaspoon Dijon mustard  
1/4 cup balsamic vinegar,  
1/2 cup walnut oil  
1 small red onion, minced  
1 tablespoon chives, chopped  
Sea salt and freshly ground pepper

**Preparation**

1. Preheat the oven to 350°. Put the beets in the oven on a rack and bake them for an hour and half or until they are tender when pierced with a fork. When the beets are cool enough to handle, remove the skin, slice them into half-inch pieces and put them in a bowl. Keep them warm.
2. Meanwhile, steam the string beans until they are tender.
3. Combine the mustard, vinegar, walnut oil, salt and pepper and mix. Pour half the mixture onto the beets with the onions and chives and toss. Put in the center of a round serving dish.
4. Toss the beans in the remaining dressing and arrange them in a circle around the beets. Serve the salad warm or at room temperature.