

Beet and Frisee Salad with *Ripe* Smoky Pistachio Dust

The smoky pistachio dust is adapted from *Ripe: A Fresh Colorful Approach to Fruits and Vegetables* by Cheryl Sternman Rule with photography by Paulette Phlipot (Running Press, a member of the Perseus Books Group, 2012)

For the smoky pistachio dust:

3/4 cup unsalted pistachios, toasted and cooled completely
1/2 teaspoon smoked paprika, or to taste
1/2 teaspoon (kosher) salt
1/8 teaspoon freshly ground black pepper

Grind all ingredients in a full-size food processor fitted with the metal blade for about 30 seconds, until dusty. Store in a tightly sealed jar on the counter, where you'll see it and use it often.

For the salad:

12 small chioggia beets, scrubbed clean
Olive oil
White wine vinegar
Sugar
Salt
Frisee, rough-chopped
Avocado, diced
Cucumber, unpeeled, diced

Roast the beets: Preheat the oven to 350 degrees. Cut the leafy tops from the beets, leaving 1/2-inch stem. (Saute the leaves like other greens if they're very fresh.) Rub the bulbs gently with a bit of olive oil. Place in a Pyrex baking dish, with some wiggle room between each one. Cover tightly with foil. Roast for 50 to 60 minutes, or until a skewer comes out with very little resistance. Cool completely. Wear an apron. Peel with a paring knife. Dice.

Toss the diced, cooled beets in a jar with a splash of white wine vinegar, 2 generous pinches of sugar, and a solid pinch of salt. (Beets be stored, tightly covered, in the fridge for a good week, or longer, depending. Or use right away.)

Make the salad: Combine the frisee, avocado, cucumber, and some beets in a large salad bowl. Make a vinaigrette by whisking a few tablespoons of olive oil with about half as much of the beety vinegar from your jar (2 parts oil to 1 part vinegar). Season to taste.

Sprinkle the salad generously with pistachio dust. Eat.

