

Salad of Satsumas, Roasted Beets, Pecans and Farmer's Cheese

My friend Joyce made this one night for one of our dinner parties in Wrightwood. It was one of the best salads I had ever eaten!

Ingredients:

Vinagrette

2 tbl wildflower honey
2 tb red wine vinegar
2 tbl rice wine vinegar
½ c olive oil
salt and pepper

Farmer's Cheese

½ C each / 4 oz:
cream cheese
fresh goat cheese
cottage cheese

Salt and pepper

Salad

6 satsumas or other seedless mandarin oranges or clementines
2 heads bibb lettuce
2 oven roasted beets
1/2 C chopped toasted spicy-sweet pecans

Roast beets @ 450 for approx 1 hr or until easily pierced with the tip of a knife. After cooled cut into ¼ " slices.

To make farmer's cheese combine all cheeses in food processor (or by hand). Add salt and pepper to taste.

Mix salad ingredients. Top with dollop of Farmer's Cheese. Add vinagrette on top.