

# SUSTAINABLE RECIPE



WYLAND NATIONAL MAYOR'S CHALLENGE  
FOR WATER CONSERVATION

## **Beet Salad** Top Chef Richard Blais at Juniper & Ivy in San Diego

**4 CUPS** Red Beets

**4 CUPS** Gold Beets

**2 OZ** Feta Cheese

**2 OZ** Basic Vinaigrette

**8** Candied Walnuts

**8** Strawberries (Quar-  
tered)

**4** Lemon Verbena leaves  
(Chopped)

**TT** Salt & Pepper

**1.** Bring beets to a boil in large stock pot. Cook until tender.

**2.** Cool beets, peel off skin. Cut beets into quarters.

**3.** Marinate beets separately in basic vinaigrette, toss with salt and pepper and lemon verbena.

**4.** Toss strawberries in vinaigrette.

**5.** Plate as desired.