



BEET SALAD
With
Fig Balsamic and Blood Orange Croutons

2 large beets – blanched, cooled and sliced thin

1 tablespoon fresh thyme

1/4 cup goat cheese crumbles

2 tablespoons roasted pumpkin seeds (almond slivers work nicely as well)

Arrange on plates

Heat 3 tablespoons of Fig Balsamic until slightly thick.

Drizzle over beets add croutons and a few grinds of pepper corn and serve

Blood Orange Croutons

Cube 3 1/4 inch thick slices of crusty bread. Drizzle with blood orange olive oil sprinkle with fresh chopped thyme. Place under broiler until golden.