

Beet, Citrus and Avocado Salad

From – *nytimes.com*

4 Tbsp lemon or lime juice
1 tsp cumin seeds, lightly toasted and ground
salt & freshly ground pepper
½ tsp Dijon mustard
1 Tbsp walnut oil
2 Tbsp canola oil
1 bunch beets (about 1 lb), scrubbed and roasted
1 pink grapefruit
1 medium-sized or large ripe but firm avocado, sliced
2 Tbsp slivered fresh basil

- Mix together the lemon or lime juice, ground cumin seeds, salt, pepper and Dijon mustard.
- Whisk in the walnut oil and canola oil.
- Peel the roasted beets and slice or cut in wedges.
- Toss with 2 Tbsp of the dressing.
- Cut away both ends of the grapefruit so that it sits flat on your work surface.
- Cut the skin and pith completely away from the fruit, following the natural curve of the fruit from top to bottom.
- Hold the grapefruit in your hand over a bowl to catch the juice and cut away each segment from between the membranes.
- Arrange the beets in the center of a platter and surround with the grapefruit and avocado slices.
- Drizzle on the remaining dressing and drizzle any grapefruit juice in the bowl over the grapefruit and avocado.
- Sprinkle on the basil and serve.



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