

Strawberry jam can be used on toast or biscuits but it also can be used in recipes for other dishes. Here is a spring salad with a strawberry jam vinaigrette dressing to try.

Spring Salad with Roasted Beets and Strawberry Vinaigrette



- 4-6 fresh beets (or pre-roasted beets from the produce section)
- 1 teaspoon olive oil
- salt and pepper to taste
- 1/4 cup strawberry jam or preserves
- 1/4 cup orange juice
- 2 tablespoons water
- 3 tablespoons red wine vinegar
- 2 teaspoons olive oil
- 1/2 teaspoon dried thyme or 1 1/2 teaspoons fresh
- 1/4 teaspoon black pepper
- 1 bag spinach and spring lettuces salad mix
- 2 green onions, sliced
- 1/2 cup walnuts toasted and coarsely chopped
- 1/2 cup crumbled blue cheese

Place the beets on a large sheet of foil on a baking pan, drizzle with the 1 teaspoon oil and season with salt and pepper. Wrap in the foil and bake at 350 degrees for about 1—1 1/2 hours or until tender when pierced with a knife. (Or you can use pre-roasted beets, vacuum packed in the produce section of the grocery store and skip to the next step.)

To make dressing: In a glass jar, microwave the strawberry jam for about 15-20 seconds to loosen. Let cool a few minutes. Add orange juice, water, red wine vinegar, olive oil, thyme, black pepper and a couple of pinches of kosher salt. Shake to combine well. Refrigerate until ready to make salad.

When beets are cool enough to handle, peel and thinly slice into rounds and then in half into moon shapes. Toss the spinach and lettuce mix and green onions with some of the dressing to coat. On large serving platter or individual plates, arrange the dressed greens. Top with the beets, walnuts and blue cheese crumbles. Drizzle with a little more of the dressing. Serve immediately.

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