

Nectarine Salsa: by Emily Gordon

3/4 cup diced ripe nectarines
1 1/2 cup diced heirloom tomatoes
1 small red onion, diced
1-2 finely chopped hot peppers, more or less depending on how hot you like.
2 ears fresh sweet corn,
juice of one lime

Combine the nectarines, tomatoes, onions and pepper in a bowl. Cut the corn kernels off of the cob and add to the mixture, along with the lime juice. Mix well and serve with chips.

Roasted Beet & Goat Cheese Salad with Sherry Walnut Vinaigrette

Sweet meets savory in this stunning salad. Dappled with goat's cheese and dark red roasted beets, this baby spinach side dish is lightly coated in a sherry walnut vinaigrette. Toasted walnuts add a tasty crunch and a burst of flavor.

Serves 8

- 10 small red beets, rinsed
- 1/2 cup sherry vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon agave nectar or honey
- 1 clove garlic, minced
- 1/2 cup walnut oil
- 1/4 cup olive oil
- sea salt and pepper, to taste
- ground black pepper, to taste
- 1 pound baby spinach, roughly chopped
- 5 ounces arugula, roughly chopped
- 1/2 cup walnuts, toasted
- 4 ounces goat cheese, crumbled

Heat oven to 400°F. Place beets on a piece of aluminum foil on a baking sheet and make a sack out of the foil, sealing tightly. Bake for 40 minutes. Remove from oven and let beets steam in sack for 10 minutes. Undo sack and let cool slightly.

Whisk the vinegar, mustard, agave nectar or honey, and garlic in a small bowl. Slowly whisk in the oils and season with salt and pepper.

After beets have cooled enough to handle, slip off their skins and slice into bite-sized pieces. Mix beets with half of vinaigrette. Mix spinach and arugula with the rest of the vinaigrette and top with beets, walnuts, crumbled goat cheese and serve