

## RUBY AND GOLD BEET SALAD CUCUMBER ROLLS

### INGREDIENTS

2 red beets, boiled, peeled and diced  
2 golden beets, boiled, peeled and diced  
2 tablespoons finely diced shallot, divided  
1/2 teaspoon oregano, chopped finely  
1/2 teaspoon thyme, chopped finely  
1 teaspoon dijon mustard  
1 tablespoon white wine vinegar  
2 tablespoons extra virgin olive oil  
salt and pepper, to taste  
1 european cucumber  
chives, as long as you can get them

### DIRECTIONS

In another small bowl, mix together mustard, vinegar, evoo, herbs and salt and pepper. In two separate bowls, combine golden beets with shallot and ruby beets with shallot (do not combine the two colors as the gold gets washed out by the red). Divide the vinaigrette evenly between the two bowls, gentle stir and set aside while you work on the cucumbers.

Cut the cucumber in half, across the middle. Using a mandoline set at 1/8 inch, create long strands of cucumber. Standing each on end, create a roll, about 1 to 1 1/2 inch in diameter. Tie with a chive string. Stand upright onto a paper towel.

Fill each cucumber roll with beet salad, creating a small mound on top. Carefully transfer to a serving plate. Keep refrigerated until ready to serve.