



## **Port, Beet and Goat Cheese Arugula Salad**

**Source: Giada De Laurentis**

### **Ingredients**

2 Tbs Ruby Port  
2 Tbs red wine vinegar  
3 Tbs shallot, thinly sliced  
1 Tbs honey  
1/3 cup extra virgin olive oil  
Salt and pepper to taste  
6 medium beets, cooked and quartered  
6 cups fresh arugula  
½ cup walnuts, toasted, coarsely chopped  
3 oz goat cheese

### **Directions**

Whisk the vinegar, port, shallots and honey in a medium bowl to blend. Gradually whisk in the oil. Season the dressing to taste with salt and pepper.

Toss the quartered beets in olive oil, salt and pepper. Wrap beets in aluminum foil and roast on a baking sheet at 350 degrees for 30 minutes or until tender. Set aside and cool.

Toss the arugula and walnuts in a large bowl with enough dressing to coat. Season the salad to taste with salt and pepper.

Mound the salad on 4 plates. Arrange the beets around the salad.

Sprinkle with goat cheese and serve.

**Pair this with a Madroña 2005 New-World Port**