

# Cherry Smoked Beet Salad

with Grapefruit Vinaigrette

*from Chef Ernest Servantes*



## *To prepare the Beets:*

Set your gas grill to 275 degrees. Fill a smoker tray with 2 to 3 handfuls of dry WESTERN Cherry Wood Chips- make sure it is full. Place the chips to one side of the cooking grid. It will take the chips 15 to 20 minutes to start smoking; however, as it will take 2 hours for the beets to soften up, go ahead and place the beets on as soon as the grill is hot. Rinse the beets and prick them all over with a fork, then place them on the opposite side of the cooking grid from the chips. Roast them for 2 hours or until the beets are tender. As the smoke dissipates, add more chips to the tray, or swap it with a second filled tray. You will have to do this a few times throughout the 2 hour period.

Once the beets soften up, remove them from the grill and let them rest. After the beets are cool enough to touch, peel them and slice semi-thin with a mandolin or a sharp knife.

## *The Vinaigrette:*

Section the grapefruit by removing the peel and the white pith with a very sharp knife. Working over a bowl, hold the grapefruit in one hand and carefully cut alongside the membrane of each section allowing the sections to fall into bowl. This will also collect the juice. In another small bowl, whisk together all of the ingredients except the oil. Let the mixture to sit for about 10 minutes to allow the flavors to marry. Add the olive oil and whisk until the mixture is emulsified. Pour half of the mixture over the prepared beets to marinate for 20 minutes.

## *For the Salad:*

Lightly toast the pepitas in a dry frying pan for 3-4 minutes or until they turn golden brown. Pepitas can go from toasted to burnt very quickly, so watch them closely. Lightly dress the arugula with the remainder of the dressing and toss with your hands. Top the arugula with the beets and grapefruit sections, then sprinkle with the pepitas, goat cheese, and pomegranate arils.

see this and other video recipes at [www.westernbbqproducts.com](http://www.westernbbqproducts.com)

## **INGREDIENTS:**

### *For the Beets:*

- 3-4 medium sized beets
- WESTERN Cherry BBQ Smoking Chips

### *For the Vinaigrette:*

- Juice of 1 whole ruby red grapefruit
- 1 small shallot, minced
- 1 teaspoon maple syrup
- 1 1/2 teaspoon Dijon mustard
- 1 inch knob of ginger, grated
- 1 teaspoon fresh thyme, minced
- 1 tablespoon fresh parsley, chopped
- 1 pinch salt
- 1/2 teaspoon freshly ground pepper
- 1/4 cup olive oil

### *For the Salad:*

- 5 ounces arugula, water cress, and baby spinach (or your preferred mixed greens)
- 1/8 cup raw pepitas (aka pumpkin seeds)
- 1/4 cup pomegranate
- Goat Cheese, crumbled
- 1 ruby red grapefruit, sectioned



Ernest Servantes knows his way around a grill thanks to having grown up in a Mexican- American family that made cooking over a fire a regular occasion. Now, the self-professed "small town guy" has a near-cult following as the winner of the 2012 Food Network hit series "Chopped Grill Masters," which featured Servantes grilling his way to an impressive win. Servantes was also featured in the first ever Texas edition of "BBQ Pitmasters" which airs on Destination America. Now, Servantes is the executive chef at Texas Lutheran University – managing all of its cafeterias and catering department, while cooking up specialty meals for its special events. And with his team, Burnt Bean Co., he dominates the barbecue competition circuit in the Lone Star state.



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