

RAFI'S BEET SALAD

INGREDIENTS:

1. 4-5 beets
2. Water to boil the beets
3. 2-3 green onions finely chopped
4. Ground dried mint
5. Salt
6. Olive oil
7. Lemon Juice

BOILING (COOKING) the BEETS:

1. You can boil the beets covered in water and a bit of salt, or I prefer to do that with the beets peeled and cut into cubes. It is much faster.
2. Cook till soft (cooking time varies by size of cubes)
3. Let cool, and you can save in the fridge for several days before use
4. Drain water before using. If not peeled and cut into cubes, do so for the salad

The SALAD:

1. In a large bowl, add the beets, onions, mint
2. Add salt, olive oil and lemon to taste
3. Mix and serve cold

ENJOY, BUT WATCH OUT FOR BEETS, they STAIN...