



Pickled Beet, Arugula, Goat Cheese Salad

Ingredients

- 8 ounces arugula
- 8 ounces goat cheese

Spicy Dressing

- 2 tablespoons [Fustini's Citrus Oregano balsamic](#)
- 2 tablespoons [Fustini's Michigan Apple balsamic](#)
- salt and pepper
- 1 teaspoon honey
- 2 tablespoons [Fustini's Cayenne Crush olive oil](#)

Pickled Beets

- 2 beets - trimmed and peeled
- 2 cups [Fustini's 12 Year White balsamic](#)
- 1/2 cup sugar
- 1 teaspoon coriander seeds
- 1 teaspoon caraway seeds
- Pinch Kosher salt
- 6 black peppercorns

Directions

Step 1.

Place arugula, pickled beets and goat cheese on plate. Drizzle with Vinaigrette

Step 2. Spicy Dressing

Mix all ingredients together to emulsify.

Step 3. Pickled Beets

Slice beets as thin as possible and place into metal bowl. Bring vinegar, sugar and spices to a rolling boil over moderate heat. Once boiling, pour over the beets and stir thoroughly. Let stand 1 hour before refrigerating overnight.