

A decorative border at the top of the page consists of three rows of small, light-colored icons of silverware: a fork, a spoon, and a knife, arranged in a repeating pattern. The central text 'CB&J' is rendered in a large, teal, hand-drawn font, with the ampersand being particularly stylized and large.

# CB&J

## *grilled beet salad with red onion, poblano and lime*

Adapted from Rick Bayless, Fiesta at Rick's

### Ingredients

1 1/2 pounds small beets (about 1 1/2 inches in diameter), well scrubbed, stem- and root-ends trimmed, quartered (you'll have about 4 loosely packed cups)

1 large red onion, sliced 1/4-inch thick

2 large or 4 medium poblano chiles

1/4 cup olive oil

3 tablespoons Worcestershire sauce

2 tablespoons fresh lime juice

2 to 3 tablespoons chopped fresh cilantro

salt and pepper

### Directions

1. Grill the vegetables. Heat your grill to medium-high heat. In a large bowl, combine the beets, onion and poblanos. In a small bowl, whisk together the olive oil, Worcestershire sauce, salt and pepper. Drizzle over the mixture and toss (I like to use my hands here) to coat everything evenly break the onion apart. Scoop onto large piece of foil with the edges crimped so that there are little sides, place on the grill and roast, stirring carefully every 10 minutes, until the poblano is blistered and soft, about 20 minutes. Remove the chiles, then continue roasting, stirring every 10 minutes, until the beets are tender, 20 to 30 minutes more. Cool.

2. When the chiles are cool enough to handle, peel off the blistered skin, pull out the stems and seed pods, then quickly rinse to remove any stray seeds and bits of skin. Cut into 1/4-inch slices about 2 inches long.

3. Finish the salad. In a wide shallow serving bowl, combine the beets, onion and poblanos. Drizzle with the lime juice, sprinkle with the cilantro and toss to combine. Taste and season with more salt and pepper if you think necessary. Serve with Crispy Black Bean Tacos and lots of candles.