Chioggia Beet Salad

**INGREDIENTS**

1 lb beets (4 to 6; preferably Chioggia), 1 inch of stems left intact

3 tablespoons thinly sliced scallions

2 to 2 1/2 tablespoons raspberry vinegar

2 teaspoons fresh lemon juice, or to taste

2 tablespoons chopped fresh mint

1 tablespoon finely grated fresh orange zest (from 2 oranges)

1/2 teaspoon salt

1/2 teaspoon black pepper

1/4 cup olive oil

Garnish: fresh mint sprigs

**PREPARATION**

1. Cover beets with water by 1 inch in a 2- to 3-quart saucepan and simmer until tender when pierced in center with a fork, about 30 minutes. Drain in a colander and rinse under cold running water. Let stand until cool enough to handle, then slip off and discard skins. Cut beets into 1/4-inch-thick slices.

2. While beets are cooking, stir together scallions, 2 tablespoons vinegar, lemon juice to taste, mint, zest, salt, and pepper in a bowl. Add oil in a slow stream, whisking until combined. Add warm beets and toss with vinaigrette and vinegar and salt to taste. Serve warm or slightly chilled.