

Potluck Recipes: Salads • Originally published in the Summer 2015 Inspire(d) Magazine • iloveinspired.com

Beets & Apple Salad

2 T honey
1 T apple cider vinegar
1 T olive oil
Four beets, roasted or boiled, skins removed, sliced into bite sized-pieces
1 Fuji apple, sliced into bite sized-pieces
1/4 cup crumbled blue cheese
1/4 C walnuts

Whisk together honey, vinegar, and olive oil. Season with salt and pepper to taste. Set aside. Toss walnuts, cooked beets, and apple slices in bowl and combine with dressing. Top with blue cheese and give a little stir. Add another drizzle of olive oil if needed. Season with salt and pepper.

Coleslaw

1 sm cabbage sliced thin
1/3 C mayo
1T poppy seed
1/4 C cilantro, chopped
2 med carrots, shredded
1 T rice vinegar
1 T honey
1 tsp salt
1 tsp pepper
1 pinch celery seed

Combine all ingredients. Let sit at least one hour before serving so flavors can meld. (Doh, we forgot the cilantro for our potluck, but think it really would have brought this recipe to the top of the chart! Let us know what you think!)