

WARM GOAT CHEESE, BEET AND ARUGULA SANDWICH

2 tsp balsamic vinegar
1 / 2 tsp Dijon mustard
3 Tbl olive oil
14 to 15-ounce can sliced beets, drained*
8 (1 / 2-inch-thick) bread slices from a round country loaf
6 oz soft mild goat cheese, softened
4 very thin slices red onion, rings separated
16 large arugula leaves

*Keren uses sliced roasted beets from Common Harvest

1. Preheat broiler.
2. Whisk together vinegar, mustard, and salt and pepper to taste, then whisk in 2 tablespoons oil. Toss beets with vinaigrette.
3. Arrange bread on a large baking sheet and brush tops with remaining tablespoon oil. Season with salt and pepper and broil 6 inches from heat 1 to 1 1/2 minutes, or until edges are golden.
4. Remove 4 slices from oven.
5. Turn remaining 4 slices over on baking sheet and spread thickly with goat cheese. Broil 1 minute more and transfer to plates.
6. Top goat cheese with drained beets, onion, arugula, and remaining bread, toasted sides up.

4 servings

From Keren Price via *Epicurious.com* to see more detail, go to <http://www.epicurious.com/recipes/food/views/warm-goat-cheese-beet-and-arugula-sandwiches-102737>