

## **Beet, Stilton, Apple and Nut Salad**

This classic salad makes an elegant and tasty first course for a dinner or a great lunch main dish. I simplify the preparation by using sliced canned beets.

Drain the juice from a 1-pound can of sliced beets. Divide the slices among four plates, allotting 4 or 5 slices per plate. Mix together in a bowl  $\frac{3}{4}$  cup coarsely chopped white mushrooms, about 1 cup peeled and coarsely chopped apple,  $\frac{1}{2}$  cup broken walnut pieces, and  $\frac{1}{2}$  cup crumbled Stilton cheese. Add 3 tablespoons mayonnaise and salt and freshly ground black pepper to taste and mix well. Spoon a good dollop of the mixture into the middle of the sliced beets on the plates and sprinkle on 1 teaspoon of chopped fresh chives. Serve.

**4 Servings**