BARLEY & ROASTED BEET SALAD

2 cups Barley, cooked and cooled
1 LB Red Beets, peeled, cubed and roasted until tender
4 TBL Red wine vinegar
2 TBL honey
1/2 TSP allspice
Salt and pepper to taste
4 TBL olive oil
Chopped parsley for garnish

Roast beets in aluminum foil until tender, about 20 to 45 minutes depending on size. Combine all the ingredients, except for parsley. For a red colored salad, allow it to sit for 2 hours. Stir well before serving and garnish with chopped parsley.

Recipe by Robin Forte