

FRESH FROM THE GARDEN TASTINGS

End-of-Season Salad



Ingredients

This recipe is based on what is available in your garden or at the farmers' market—explore, looking for flavors, colors and textures you like to mix! Below is a base suggestion but feel free to add edible flowers like broccoli and nasturtium, bulbs like scallion or fennel, and fresh herbs as available.

For the salad

2 pounds mixed fall greens (baby kale, lettuce, arugula, etc.)

6 radishes or 2 carrots (or both!), as found in your garden or at the market

1 small cauliflower head, roughly chopped into bite-sized pieces

Dressing

¼ cup smooth tahini*

3 tablespoons water, plus more if needed

2 tablespoons fresh lemon juice

2 tablespoons extra-virgin olive oil

1 tablespoon maple syrup

1 teaspoon toasted sesame oil

1 small garlic clove, grated

¼ teaspoon sea salt

Serves 4

Instructions

Wash and finely chop greens. Wash and cut root crops into thin coins. To prepare the dressing, whisk together the tahini, water, lemon juice, olive oil, maple syrup, sesame oil, garlic, and salt until smooth. If the dressing is too thick, add more water, ½ tablespoon at a time, until it's a "drizzleable" consistency. Add dressing to salad and toss. Garnish with fresh herbs with salt and pepper to taste.