

CHILLED BROCCOLI SALAD

HERE'S A GREAT WAY TO USE THE STEMS FROM THOSE
IDP ("UGLY") BROCCOLI HEADS! (USE THE
FLORETS AS YOU NORMALLY WOULD,
IN A MAIN OR A VEGETABLE SIDE.)

Source: Chef Jon Cambra, Roger Williams University
Makes 4 to 6 servings

VINAIGRETTE:

¼ cup cider vinegar
2 tablespoons apple cider
2 tablespoons Dijon mustard
½ cup olive oil
Kosher salt and black pepper, to taste

SALAD:

4 broccoli stems, washed, peeled and sliced
into thin, quarter-size rings
2 carrots, peeled and julienned
2 radishes, thinly sliced
1 Honeycrisp apple, julienned
2 cloves garlic, peeled, sliced, and sautéed in a bit of olive oil until golden
1 shallot, julienned
2 sprigs fresh thyme, stemmed

For the vinaigrette: Whisk cider vinegar, apple cider, and Dijon mustard in a small bowl. Slowly whisk in olive oil, and season to taste with salt and pepper.

To serve: Combine the salad ingredients in a large bowl. Toss with vinaigrette, adjusting seasoning, if desired.

