

ALL DRESSED UP FOR SALAD SEASON



TWO JEWS MAKING FOOD, EPISODE 33

SPICY SUMMER SALAD

INGREDIENTS

Vinaigrette:

1/2 cup plus 2 tablespoons olive oil

1/4 cup honey

1/4 cup freshly squeezed lime juice (from 2 to 3 limes) plus zest of 1 lime

1/4 cup minced shallots (from 1 large)

3 tablespoons hot sauce, preferably Texas Pete or Frank's

2 large garlic cloves, minced

Kosher salt and freshly ground black pepper

Salad:

2 tablespoons salted butter

1 cup pecan halves

2 tablespoons brown sugar

1 small seedless watermelon

One 5- to 6-ounce box baby arugula

1 cup sliced strawberries

1/2 cup blueberries

4 ounces premium-quality blue cheese

1/4 cup chopped fresh parsley

1/4 cup sliced scallions

INSTRUCTIONS

For the vinaigrette:

- Combine the oil, honey, lime juice, zest, shallots, hot sauce, garlic and salt and pepper in a bowl to make a sweet and spicy vinaigrette. Set aside.

For the salad:

- Line a baking sheet with wax paper and set aside.
- Melt the butter in a large skillet over medium heat. Toss in the pecans and brown sugar, stirring to coat. Cook over medium heat until the sugar begins to caramelize, about 3 minutes. Spread out pecans on prepared baking sheet to cool.
- Trim the ends off the watermelon. Stand the watermelon on one cut end and cut in half, then cut each half in half again. Cut the quarters into 1/2-inch-thick slices. You won't use all the watermelon for the salad. Use as much as you like.
- Layer the arugula leaves, watermelon, strawberries, blueberries, blue cheese, pecans, parsley and scallions in a salad bowl.
- Add vinaigrette and toss just before serving.

DOLLY PARTON'S FAMOUS COLESLAW

INGREDIENTS

1 medium head cabbage, minced

1 carrot, minced or grated

(Note: you can also just buy 2 bags of coleslaw mix with cabbage and carrots already prepped)

1 medium onion, finely minced

1/2 bell pepper minced (this can be a pepper other than green if you don't like green bell peppers)

1/4 cup sweet pickle juice

1/4 cup white vinegar

1 tablespoon dill pickles, minced or 1 tablespoon pickle relish

1 cup mayonnaise

2 tablespoons sugar

1/4 teaspoon black pepper

1 teaspoon salt

INSTRUCTIONS

- Mix all ingredients in a large bowl.
- Cover and chill until serving, at least 15 minutes.
- Stir and serve with Dolly's Dunkin Hines boxed cornbread, if you can find it!