



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Brussel Sprouts Caesar Salad

Serves 6-8

#### Ingredients:

2 pounds brussels sprouts  
1 cup rough chopped fresh parsley

#### Caesar dressing:

2 Tbsp mayo  
2 tsp Dijon mustard  
2 large garlic cloves, pressed or finely chopped  
¼ cup fresh squeezed lemon juice  
½ tsp salt  
½ tsp soy sauce  
½ tsp freshly ground black pepper  
1 cup olive oil  
1 cup finely shredded Parmigiano

#### Croutons:

Freshly ground black pepper  
Salt  
4 cups bite-sized cubes of your favorite bread  
3 sprigs fresh thyme chopped  
3 cloves of garlic, pressed or finely chopped

#### Directions - Dressing:

- Add all ingredients except olive oil and parmigiano to the bowl of a food processor and process until smooth
- While processor is on, add olive oil in a thin steady stream until thick and creamy
- Add ¾ cup of the parmigiano and pulse just a few times to mix
- Refrigerate in any container

#### Make Croutons:

- Heat oven to 375 degrees
- Toss bread, garlic, thyme, salt and pepper in olive oil just enough to coat
- Cook until toasted and crispy about 8 minutes

#### Brussel Sprouts:

- The goal is to get them shredded like cabbage for cole slaw - You can do that one of three ways – a mandoline, a slicing blade on your food processor or by hand
- First trim the stem and remove any brown or not fresh outer layers and cut in half
- Shred any way you prefer

#### Make the salad:

- In a bowl toss brussel sprouts, parsley and croutons with ¼ of the dressing. Add more dressing as needed to your preference.
- Season with salt and pepper. Top with remaining parmigiano