



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Brussel Sprout Salad with Charred Scallion Vinaigrette

Ingredients

- 1-2 # of brussel sprouts, shaved
- 2-4 oz of almonds, toasted
- 5 strips of bacon, chopped
- 1 bunch of scallion, sliced
- 4 oz of golden raisins

Shave brussel sprouts really thin.

Toast almonds in the oven at 350 for 5 mins, or until aromatic, then cool.

Cook bacon to desired crispiness, and cool.

Add all the ingredients to a bowl and toss with the vinaigrette.

Charred Scallion Vinaigrette

Ingredients

Makes 1 cup

- 1/4 cup white-wine vinegar
- 1 tablespoon Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- Pinch of sugar
- 3/4 cup extra-virgin olive oil
- 3 chopped whole scallions (about 1/4 cup)

Char scallions over a flame or roast in the oven at 400 for 5 to 10 minutes until charred.

In a small bowl, whisk together white-wine vinegar, dijon mustard, salt, pepper, sugar, and scallions.

Using a blender or a whisk, slowly add extra-virgin olive oil until emulsified.

If using a whisk, chop scallion until small or to your desired chunkiness.