



What's Cookin'  
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## Strawberry Vinaigrette (Chef Paul Weekes)

¼ lb.	strawberry puree*
1½ TBSP	red onion, chopped
1 oz.	fresh ginger, chopped
6 TBSP	red wine vinegar
1 tsp	minced garlic
¼ cup	honey
3 leaves	mint, chopped
¾ cup	grapeseed oil

Combine all ingredients except oil and puree with an immersion blender until smooth. While running blender, slowly add oil and blend until emulsified. Pour into a glass jar and refrigerate.

Yield = about 1¾ cups

\* Strawberry Puree – Cook a mixture of fresh strawberries, white sugar and water until very soft. Strain through a fine sieve. Portion into ¼ lb. containers and freeze so you can enjoy strawberry vinaigrette year-round! (For each pound of sliced strawberries, add 1/3 cup of white sugar and 3 TBSP of water.)

## Strawberry Salad

½ lb.	greens
½ cup	strawberry vinaigrette
1 pint	fresh strawberries, sliced
1 pint	grape tomatoes
½	cucumber, sliced
	balsamic glaze

Toss greens with vinaigrette. Garnish with strawberries, tomatoes and cucumbers. Drizzle balsamic glaze over top just before serving. Serve immediately and often!

Yield = 6-8 appetizer size servings

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