



Rosh Hashanah Salad With Pomegranate and Honey

From Jordan Small, HSOSC Board of Trustees



HSOSC FAMILY RECIPES

Adapted from Real Simple

Ingredients:

Dressing:

- 1/4 cup white balsamic vinegar
- 2 tbsp honey (local honey is best)
- 1 1/4 tsp kosher salt
- 1 tsp Dijon mustard
- freshly ground black pepper (to taste)
- 1/2 cup extra virgin olive oil

Salad:

- 1 cup hazelnuts (chopped)
- 1 lb. shaved Brussels sprouts
- 1 large bunch of kale (Lacinato preferred), stems removed, chopped
- 1 cup pomegranate seeds (either buy the seeds, or cut a pomegranate in half and hit the skin sides with a wooden spoon until the seeds fall out)
- 1 baguette, cut into cubes
- 1/4 cup extra virgin olive oil
- 2 tsp garlic powder
- 1 tsp kosher salt
- 1 tsp Italian seasoning (or similar dried herbs)

Directions:

1. Whisk together the vinegar, honey, salt, mustard and pepper until fully combined. Slowly whisk in the oil. *Easier, faster version: Put the salad dressing ingredients in a container and shake well.*
2. Prep the pomegranate seeds: Cut a pomegranate in half and hit the skin sides with a wooden spoon until the seeds fall out. *Easier, faster version: Buy loose pomegranate seeds.*
3. Toast the hazelnuts on a cookie sheet at 350 degrees for 8-10 minutes. Remove from the cookie sheet to cool.
4. Mix about half of the dressing with the Brussels sprouts and kale until thoroughly combined. Let rest for 10 minutes and then add the pomegranate seeds. Refrigerate the salad for at least an hour (up to overnight). *Easier faster version: Forget the Brussels sprouts and kale. Use butter lettuce or any bag of mixed greens. Add pomegranate seeds.*
5. In a large bowl, toss the baguette with the olive oil, garlic, salt and herbs. Toast on a cookie sheet in a single layer at 400 degrees. Let cool. *Easier, faster version: Use prepared croutons.*
6. When ready to serve add the hazelnuts, croutons, and remaining dressing (to taste) and toss.

