



Chef Demo May 1<sup>st</sup> 2010 with Todd Ginsberg of Bocado Restaurant

### Spring Salad with Buttermilk Dressing

3 to 4 heads Young lettuce, washed and dried  
 2 Tbsp Dried cranberries  
 2 Tbsp Cole's Lake Dairy Fresh Goat Cheese  
 1/2 Tbsp Chives, freshly snipped

#### Dressing:

1/3 C Sour cream  
 1/3 C Mayo  
 1/2 C Buttermilk  
 2 Tbsp Lemon juice  
 1 Tbsp Parsley  
 1 1/2 tsp Mint  
 2 Tbsp Chives  
 1 tsp Dill (optional)  
 1/4 tsp Mustard powder  
 1/4 tsp Paprika  
 1/4 tsp Garlic powder  
 1 ea. Garlic clove, chopped fine

Mix all dressing ingredients. Adjust with salt and pepper.

#### To Assemble:

Gently toss young lettuces with small increments of dressing to be sure not to over dress the salad. Season with some salt and very little pepper. Garnish with goats cheese, cranberries and chives.

### Our thanks to the farmers who donated items for the demo:

Heirloom Gardens - young lettuces, mint, dill, parsley

Pure Bliss- Dried cranberries

Cole's Lake Dairy - Goat Cheese

Farmer Jeff's - Chives & garlic

We ask that you shop with the farmers who have donated for the demo.