



## **Deli Cold Cut Salad with Honey Mustard Dressing**

### **Honey Mustard Dressing**

- 1/2 cup mayonnaise
- 1/3 cup chopped onion
- 1/8 cup French's yellow mustard
- 4 ounces honey
- 1/8 cup cider vinegar
- 1/4 teaspoon salt
- 2 Tablespoons chopped parsley, divided
- 1-1/2 ounces vegetable or canola oil

### **Cold Cut Salad**

- 1 head Romaine lettuce, halved lengthwise, chopped
- 2 to 3 Roma tomatoes, chopped
- 1/3 cup chopped onion
- 2 mini cucumbers, sliced
- 1 medium sized watermelon radish, sliced, quartered
- 1/4 cup sliced almonds
- 1/4 cup dried cranberries
- 2 sliced pastrami, sliced into 2 inch strips
- 2 slices smoked turkey breast, sliced into 2-inch strips

**Prepare Salad Dressing:** Place first six ingredients into blender or food processor; add 1 Tablespoon chopped parsley; process into smooth sauce. Slowly whisk or blend in oil in steady stream until incorporated. Mix in remaining parsley to fine chop. Remove to small bowl; chill in refrigerator.

**Prepare Cold Cut Salad:** Place all salad ingredients into a large bowl. Before serving: Toss mixed salad ingredients with half of dressing to coat. Serve salad with remaining dressing on the side to use as desired.  
Serves: 4 main dish salads or 6 small salad servings

**Salad Dressing Recipe:** Inspired by Lambertville Station Honey Mustard Dressing; Lambertville, NJ

**Cook's Note:** When we lived in New Jersey, I loved going to Lambertville Station and enjoying their Honey Mustard Dressing on a spinach salad. It is one of our favorites.

**About the Recipe:** The salad dressing can be prepared ahead of time, covered and stored in the refrigerator. This is a salad main dish that can be mixed with your favorite salad ingredients. It is light, refreshing, and so delicious.