



## **Grilled Salmon Cabbage Wrap Canoes With Juniper Mustard**

### **Juniper Mustard**

- 1 teaspoon juniper berries
- 1/4 teaspoon brown sugar
- 2 Tablespoons Dijon mustard
- 1 Tablespoon mustard seeds
- 1 Tablespoon red wine vinegar
- 1/8 teaspoon (each) sea salt; ground black pepper or to taste
- 1 Tablespoon white wine
- 2 Tablespoons mayonnaise

With a pestle and mortar or spice grinder, crush the juniper berries; place in small bowl; add remaining ingredients except mayonnaise. Cover; refrigerate for 1 hour or ready to serve. Stir in mayonnaise before serving.

### **Salmon Salad**

- 1 conehead cabbage or baby cabbage head\*
- 1 red or small watermelon radish, halved, sliced
- 1/4 cup chopped seedless cucumbers
- 1/2 cup baby broccoli, coarse chop

2 Tablespoons chopped green onion  
2 cups power greens (assorted leaves of baby chard, kale, spinach)  
1/4 cup Sunshine Vinaigrette\*  
1/2 pound cold grilled salmon  
Multi-Grain chips as desired

Remove; wash cabbage leaves. Set aside 6 larger leaves; chop remaining cabbage; place in large bowl. Add coarse sliced radish, cucumbers, chopped broccoli, green onion, and small power greens.

Toss with vinaigrette to coat. Spoon into cabbage leaves. Arrange pieces of salmon in salad. Serve with Juniper mustard to drizzle over salmon. Garnish platter with multi-grain chips as desired.  
Serves: 4 Cabbage Wrap Canoes

**\*Cook's Note:** See: Fresh Garden Beet Salad for Sunshine Vinaigrette recipe. You can substitute the salad ingredients and use your favorites. **Conehead cabbage** is **cone**-shaped. Its leaves, with variations of pea green colorings, are thin, broad, deeply veined, tightly enveloped lengthwise and bluntly pointed. The flavor is mild and remarkably sweet.

For more information See:

[http://www.specialtyproduce.com/produce/Conehead\\_Cabbage\\_4381.php](http://www.specialtyproduce.com/produce/Conehead_Cabbage_4381.php)

**About the Recipe:** This cabbage is mild flavored which complements the citrus dressing and other greens. Pieces of grilled salmon top the salad and are drizzled with light juniper flavored mustard. It's a light supper dish to serve with some crunchy multi-grain chips.