



Baby Kale Salad with Soy-Sesame Dressing
Smoked Sesame Seeds Make the Salad Special

For the Salad:

- 1 large egg
- 2 Tablespoons olive oil
- 4 ounces shitake mushrooms, sliced
- 5 ounces baby kale (or any other salad leaves if desired)
- 3 to 4 radishes, thinly sliced
- 1 Tablespoon Bourbon Smoked Sesame Seeds

For the Dressing:

- 2 Tablespoons Bluegrass Soy Sauce
- 2 Tablespoons tangerine or orange juice
- 1 Tablespoon Bourbon Smoked Sesame Seeds
- 1 Tablespoon toasted sesame oil
- 1 dash hot sauce or as desired
- 1 Tablespoon Bourbon Barrel Aged Pure Cane Sorghum, molasses, or maple syrup

Boil a large egg for 6 minutes. Drop egg in a small bowl of water to stop the cooking. Peel egg, reserving just the yolk. Set aside. You could substitute one of the Soy Brined Tea Eggs if available.

Heat a large skillet over medium high heat and add olive oil. Add the shitake mushrooms; sauté for 8 to 10 minutes or until moisture is reduced and mushrooms are browned. Set aside.

In a small bowl, combine the ingredients for the dressing and whisk well.

Place baby kale, radishes, sesame seeds and shitake mushrooms in a large bowl. Spoon a small amount of dressing over the salad; gently toss to coat. Serve additional dressing on the side.

Serve salad in a serving bowl or place on individual plates. Garnish with crumbled egg yolk and extra smoked sesame seeds. Serve immediately. Serves 2 as a main dish or 4 as a side

Recipe by: Matt Jamie in *Eat Your Bourbon Cookbook*, 2017, Culinary Publishing. burbonbarrelfoods.com.

Cook's Note:

- Instead of boiling an egg, I used one of the Soy Brined Tea Eggs. I liked the extra flavor that it added to the salad.
- It is very important to serve this salad immediately and don't add too much dressing or it will become soggy. A dressing with an acid will start to break down the kale. Serve most of your dressing on the side.
- If the baby kale has stiff stems, remove before using them in your salad.

About the Recipe: This salad can be prepared with your favorite lettuce greens or kale. The combination of crisp greens, rainbow radishes, and pan-fried shitake mushrooms creates an attractive oriental sesame salad. Serving the dressing on the side will keep the salad crisp and fresh. The crumbled egg yolk adds a nice surprise when sprinkled over the salad.