



Blossoming Butter Lettuce Salad

It's so attractive and there's a tasty secret under the lettuce

Chive Dressing:

3 Tablespoons Cleveland Kitchen Garlic Italian Plant Based Dressing
1-1/2 teaspoons minced chives

Relish Egg Cream Spread:

1/2 cup Cleveland Kitchen Garlic Italian Plant Based Dressing
2 Tablespoons Kefir or thin unsweetened plain yogurt
1 hard-boiled egg, separated
1 Tablespoon minced chives
2 Tablespoons minced white radishes
3 Tablespoons minced Cleveland Kitchen dill pickles
1-1/2 teaspoons maple syrup or to taste
Dash ground black pepper or to taste

Head Lettuce Salad:

2 cups chopped fresh kale
1 large head Organic Living Butter Lettuce

1/2 cup Cleveland Kitchen Beet Red Kraut (red cabbage, beets, carrots)

1-1/2 teaspoons chopped hazelnuts

Olive oil as desired

Garnish: minced chives as desired

1. In a small bowl, stir together 3 Tbsp. dressing and minced chives; set aside.
2. In a medium sized bowl, stir dressing and kefir together to combine; mash in the egg yolk; mix well. Mince the egg white; stir into dressing.
3. Add the chives, white radishes, dill pickles, and if desired maple syrup. Season to taste with ground black pepper.
4. Evenly pour and spread the Relish Egg Cream Spread over the center portion of the serving plate. Evenly sprinkle the chopped kale over the Spread.
5. Cut off the root end of lettuce; wash the whole head of lettuce thoroughly; rinse well; pat dry. Lightly sprinkle or place some of the beet kraut around the leaves of the head lettuce and in the center. Spoon any remaining beet kraut over the center portion of the kale. Top with the lettuce head.
6. Sprinkle with chopped hazelnuts and minced chives. Dot with drops of olive oil or drizzles of reserved chive dressing.
7. To Serve Individual Salads: Use scissors or sharp knife to cut Butter lettuce leaves from the lettuce core; spoon egg cream spread, kale, and beet red kraut over the leaves. Any extra chive dressing can be served on the side.
Serves: 4 to 6 salads

About the Recipe: The sweet, tender Butterhead lettuce leaves are sprinkled with a kraut of fermented shredded carrots, beets, and red cabbage. Under the lettuce is a relish cream spread, topped with chopped kale and extra red kraut. Drizzle of garnishing dressing, sprinkle of hazelnuts, and a few minced chives add the finishing touch.