



Sea Grape Salad with Sesame Dressing

Fresh and flavorful Philippine-inspired salad

Sesame Salad Dressing

- 2 Tablespoons sesame oil
- 2 Tablespoons soy sauce
- 1 Tablespoon rice vinegar
- 1 Tablespoon honey
- 1 Tablespoon tahini
- 1/2 teaspoon grated fresh ginger
- 1 small garlic clove, minced
- 1 Tablespoon toasted sesame seeds
- Optional sriracha or chili sauce as desired

Salad Ingredients:

- one 20 g. (0.7 ounces) pack dehydrated sea grapes
- 3 ounces fresh leaf lettuce, multicolored
- 6 cherry tomatoes, halved
- 1 small red onion, peeled, sliced
- 1 pink radish, sliced
- 1 large mini cucumber, sliced
- 1 plum tomato, quartered
- Garnish: edible mini flowers

Prepare the Salad Dressing:

- In a small bowl, whisk together sesame oil, soy sauce, rice vinegar, honey, tahini, ginger, and garlic until smooth.
- Stir in toasted sesame seeds. Chill in refrigerator until serving.

Prepare the Sea Grapes:

- Soak a one 20 g (0.7 oz.) pack of dehydrated sea grapes in 1 liter cold water for 3 minutes to let them plump up into fresh sea grapes.
- Transfer the fresh sea grapes into a second 1 liter of cold water; let them soak for an additional 3 minutes to reduce salt; drain the water from the plump sea grapes.

Prepare the Salad:

- Wash and trim vegetables.
- Arrange lettuce on large salad platter; arrange sliced cherry tomatoes, onion, and cucumbers around the salad; place tomato quarters near the back of the dish. Arrange the sea grapes on the salad. Garnish the salad with edible flowers.
- Serve the chilled dressing in a separate container with the salad. Yield: serves 4

About the Recipe: This vibrant salad features a unique combination of sea grapes, a type of seaweed with a fresh, briny flavor, and a colorful assortment of vegetables like lettuce, cherry tomatoes, onions, and cucumbers. The sea grapes are carefully rehydrated and rinsed to reduce saltiness, then arranged on top of the salad and garnished with edible flowers for an elegant touch. A rich sesame dressing made from sesame oil, soy sauce, rice vinegar, honey, tahini, ginger, and garlic, finished with toasted sesame seeds, is served chilled alongside the salad. This dish serves four and offers a refreshing blend of textures and flavors, perfect for a light meal or special occasion.