



Raw Kale End-of-Winter Salad

- 3 ounces young kale, stripped of stems
- 3 tablespoons *Voodoo Vinny (recipe)*
- 2 Hakurel turnips or radishes
- 1/4 cup *Roasted Shiitake Mushrooms (recipe)*
- 1 hard-boiled egg (optional)
- 2 tablespoons toasted pecans

Combine all ingredients in a salad bowl and toss gently.

Serves 1

Roasted Shiitake Mushrooms

- 1/2 pound shiitake mushrooms, julienned = 1 quart
- 1 tablespoon canola oil
- 1/4 teaspoon salt
- 1/8 teaspoon fresh ground black pepper

Add oil, salt and pepper to a bowl.

Add mushrooms and toss to coat well.

Spread mushrooms out on a sheet pan and bake at 350 degrees for 10 minutes.

Makes 1 1/4 cups

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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