

Brussels Sprout & Kale Salad With Cane Land Spiced Rum Pecans

(feeds 15-18 guests)

Dressing

1/2 cup extra virgin olive oil
1/3 cup fresh lemon juice
2 tbsp Dijon Mustard
1 shallots, chopped
1 small garlic clove, chopped
3 tbsp honey or maple syrup
1/4 tsp kosher salt
freshly ground black pepper



1 large bunch of Kale, washed, dried, stems removed, leaves thinly sliced
1 # Brussels Spouts, washed, dried, trimmed and finely shredded (food processor fitted with slicing blade works well.)
1 cup Cane Land Spiced Rum Pecans
1 cup Sun dried Cranberries
1 cup chopped Satsumas or Orange segments
1 cup grated Pecorino Romano, Manchego or Robusta

In a food processor, combine oil, lemon juice, Dijon, onion, garlic, salt & pepper. Taste and adjust seasoning. Set aside.

Mix thinly sliced kale and shredded Brussels sprouts in a large bowl. Add dressing and mix well. Add cheese, pecan, cranberries & oranges, toss and serve.