



Elkus Ranch Garden **Salad with Curley's Goat** **Cheese Dressing**

Equipment:

- Salad bowl
- Vegetable grater
- Knife
- Cutting board
- Vegetable peeler
- Small mixing bowl for salad dressing
- Small whisk

Ingredients:

- Lettuce and other greens
- Vegetables: carrots, zucchini, cucumbers, broccoli, etc
- 1/3 cup vinegar
- 2 Tablespoons goat cheese
- 1/3 cup vegetable oil
- fresh herbs (thyme, oregano, basil)
- salt and pepper

Directions:

- Collect ingredients from supply table. Vegetables will already be washed.
- Tear salad greens into bite sized pieces and place in large bowl.
- Peel carrots and grate. Add to salad bowl.
- Chop other vegetables into small pieces. Add to salad bowl.
- Pull leaves off stems of herbs. Use scissors or knife to cut into very small pieces. Measure 2 teaspoons and put in small bowl.
- Mix herbs, oil, vinegar, goat cheese and seasoning in small bowl.
- Whisk until cheese is dissolved and the dressing is creamy.
- Just before serving, pour dressing on salad and toss gently.