

Brussels Sprout Salad with Smoke Gouda, Pecans, and Dried Cherries

The Brussels sprouts in this salad are sliced thin instead of roasted. If the sprouts are large and/or a bit tough, blanch them for a minute or two until they are tender.



Ingredients:

- 1/2 small shallot
- 1 garlic clove
- 1 lb. Brussels sprouts
- 1 1/2 Tbsp. lemon juice
- 4 oz. (1 cup shredded) smoked gouda cheese
- 1/4 cup pecans
- 1 Tbsp. Dijon mustard
- 1/4 tsp salt
- 3 Tbsp. olive oil
- 1/4 cup dried cherries

Equipment:

- Large bowl
- Whisk

Brussels Sprout Salad:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and mince 1/2 small shallot	3
	Peel and mince 1 garlic clove	1
	Trim, halve, and slice thin 1 lb. of Brussels sprouts. Eat a slice to see if they need to be blanched. Blanch if necessary.	10
	Shred 1 cup smoked gouda cheese	3
	Toast and then chop 1/4 cup pecans	5
	In a bowl, whisk 1 1/2 Tbsp. lemon juice, 1 Tbsp. Dijon mustard, shallot, garlic, and 1/4 tsp. salt	3
	Whisking constantly, slowly add 3 Tbsp. olive oil	2
	Add Brussels sprouts and cheese. Toss to combine.	1
	Allow to sit to combine; 1/2 to 2 hrs.	60
	Stir in pecans and 1/4 cup cherries and then serve	2
	Total	1 hr. 30 min