



Heirloom Recipe: Spring Farmers Market Vegetable Salad

Salad Dressing Ingredients:

- 1/4 cp mayo
- 1/2 cp yogurt or sour cream
- 1/2 cp buttermilk
- 1/4 cp apple cider vinegar
- 1 tsp mustard
- 2 tsp black pepper
- 3 Tbs chopped herbs
- 1 clove garlic
- salt to taste

Method:

1. grate fresh garlic
2. whisk mayo, yogurt, mustard, chopped herbs, & garlic together until smooth
3. slowly add in buttermilk & vinegar
4. season with salt & pepper to taste

Pour over thinly shaved raw vegetables [for this demo: radish, asparagus, turnip, carrot, & more!] and plate with medium-boiled egg.

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