

# Berry Ricotta Salad with Lemon Vinaigrette

## Lemon Vinaigrette

- 1 tbsp lemon zest
- ¼ cup lemon juice (strained)
- 2 tbsp granulated sugar
- ½ tsp kosher salt
- ⅛ tsp xanthan gum
- ½ cup canola oil
- **Blend together slowly for a smooth emulsion. Chill and store up to 4 days.**

**Toss greens with vinaigrette, plate, add a scoop of ricotta, and top with berries and granola.**

## Honey Ricotta

- 2 cups ricotta cheese
- 4½ tbsp honey
- 1½ tsp kosher salt
- **Whisk until smooth and chill up to 4 days.**

## Salad Assembly

- 8 cups baby greens
- ¼ cup lemon vinaigrette
- ½ cup honey ricotta
- ¾ cup sliced strawberries
- ¾ cup blueberries
- ¾ cup granola

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# Steak Skewers with Chimichurri

## Steak Marinade

- ¼ cup soy sauce
- 2 tbsp Worcestershire
- 2 tbsp honey
- 1 tbsp brown sugar
- 2 tsp minced ginger
- 2 tsp minced garlic
- ¼ tsp crushed red pepper
- 1 cup canola oil
- ⅛ tsp xanthan gum (optional)
- **Blend and chill up to 14 days.**

## Steak Skewers

- 2 lbs beef (Teres Major or sirloin)
- ½ cup steak marinade
- 8 skewers
- **Marinate 4+ hours, skewer ~4 oz per stick, and grill.**

## Chimichurri

- 1 tbsp chopped parsley
- 1 tbsp chopped cilantro
- 1 tbsp chopped green onion
- 1 small garlic clove, minced
- ½ tsp lemon zest
- 2 tbsp EVOO
- 2 tbsp canola oil
- Pinch red pepper, salt, and black pepper
- **Mix well and chill up to 7 days**

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