

Martha Heisel

From: Martha Heisel <heisels@outlook.com>
Sent: Friday, February 13, 2015 12:05 PM
To: Matt Heisel - MattJHeisel@gmail.com
Subject: Your Peanut Dressing Recipe!

Dear Matt:

I was sure I could find this at home, and I just did! Sorry I couldn't access it when we were in Arizona! I may have added a few comments of my own when I typed this up, so please review it and do any necessary editing before sharing it so it's got your "signature" on it!

Love, XO
Mom

P.S. Dad hasn't found your Pro Chef cookbook yet, but we'll try to keep our eyes out for it.

SEASONAL GREENS WITH PEANUT DRESSING

Peanut Dressing:

Garlic, minced 1 Tbsp.
Tarragon, chopped 1 Tbsp.
(I used a generous 1/2 Tbsp. of dried Tarragon, which I crushed with my hands before adding to bring out more flavor)
Chives, minced 1 Tbsp.
Parsley, chopped 1 Tbsp.
Brown sugar 1/4 cup, packed
Malt vinegar 3/4 cup
Peanut oil 1 1/2 cups
(I used all salad oil instead of peanut oil and it worked fine.)
Salad oil 1/2 cup
Peanut butter 3 oz. (I used Trader Joe's creamy peanut butter – just peanuts and salt, no other ingredients.)
Salt and black pepper To taste (I used Kosher salt and freshly ground black pepper)
Tabasco sauce 1 tsp.
Worcestershire sauce 1 tsp.

Salad Greens

Romaine lettuce
Spinach

Garnish:

Peanuts 1 lb.

Method:

1. Whisk together all dressing ingredients. Room temperature dressing will mix easier with the salad greens.
2. Clean and dry the salad greens and tear or chop as desired.
3. Toss the peanuts in peanut (I used salad) oil, salt, curry spice and Spanish paprika (I didn't measure any of these.) Lightly toast in a moderate (325 to 350 degree F.) oven until they are light gold in color, stirring or tossing occasionally so they don't brown too much. I used my toaster oven which worked well.