4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



1 QUICK RECIPE:

Beautiful Brussels Sprouts Salad

8 Cups Shredded Brussels Sprouts
2 Cups Shredded Carrots
½ Cup Thinly Sliced Green Onions, Green Parts Only
½ Cup Thinly Sliced Celery (or the White Part of Fennel)
½ Cup Pomegranate Seeds
½ Cup Golden Raisins
½ Cup Chopped Toasted Pecans
2 TB Minced Parsley

Place all the ingredients in a bowl and toss with the Apple Cider Honey Dressing.

Apple Cider Honey Dressing

1/2 Cup Extra Virgin Olive Oil
4 TB Apple Cider Vinegar
1 TB Dijon Mustard
2 TB Honey
Sea Salt and Freshly Ground Black Pepper to Taste
Add all the ingredients together in a jar and shake, shake!

2 KITCHEN SCOOP

I like to use the Cuisinart blade to quickly reduce the whole little heads to shreds, (I couldn't resist the rhyme), but you can use a mandolin or even a knife. If using your Cuisinart - cut the sprouts in half and use the standard Cuisinart knife blade and chop them using the pulse feature.

3 CLEVER

I'm offering up this salad recipe as a delicious side for your Thanksgiving feast! One question I'm often asked is, "How do you get everything on the table at the same time for a big holiday dinner?" My answer? Include a salad! Salads are perfect make-ahead sides. Prepare this one in the morning, pop it in the fridge, and mix up the dressing in a little jar. When it's time to eat, just drizzle, toss, and serve! A delicious way to enjoy Brussels sprouts without taking up precious oven space or worrying about keeping another dish warm. One less thing to juggle on Thanksgiving Day!

4 CHEERS!

Loimer Lois Gruner Veltliner
Austria
About $18

Grüner Veltliner is a terrific match for this salad! Its crisp acidity and fresh green apple and citrus flavors complement the yummy salad while a little peppery note adds another layer of flavor. Even better, it's versatile enough to carry right through the rest of your Thanksgiving dinner, pairing beautifully with turkey and all those delicious holiday sides!