



EVENTIDE GREEN SALAD WITH NORI VINAIGRETTE

30 MINUTES
plus cooling and chilling

This is our adaptation of a salad created by Eventide Oyster Co. in Portland, Maine. Toasted seaweed (also called nori) is pulverized to a coarse powder and added to the dressing, lending the dish deep, umami-rich flavor notes reinforced with soy sauce and mirin. Instead of using full-sized sheets of plain nori (the variety used for sushi), we opted for the convenience of an

individual package of seasoned seaweed snacks that are available in most grocery stores. Quick-pickled veggies give the salad lots of texture and bright flavor, but keep in mind that they need to pickle for at least 2 hours before they're ready to use. To shave the carrot, run a sharp vegetable peeler down the length of the vegetable.

Don't use a reactive bowl to make the pickles or the vegetables and liquid may take on an "off" metallic flavor. It's best to use glass, ceramic or stainless steel. Don't dress the salad until you're ready to serve so that the greens stay fresh and crisp (if left to stand after dressing, they'll wilt from the pickles' acidity and weight).

INGREDIENTS

4	OUNCES RED RADISHES, SLICED INTO THIN ROUNDS
1	MEDIUM CARROT, PEELED AND SHAVED INTO LONG, THIN STRIPS
½	SMALL RED ONION, THINLY SLICED
1½	CUPS PLUS 2 TABLESPOONS UNSEASONED RICE VINEGAR, DIVIDED
⅓	CUP WHITE SUGAR
¾	OUNCE (7-GRAM) PACKAGE ROASTED SEAWEED SNACKS, TORN INTO SMALL PIECES (ABOUT 1 CUP PACKED)
2	TABLESPOONS SOY SAUCE
2	TABLESPOONS MIRIN
2	TABLESPOONS GRAPESEED OR OTHER NEUTRAL OIL
10	OUNCES SPRING MIX OR OTHER DELICATE GREENS
	KOSHER SALT

DIRECTIONS

In a medium heatproof bowl, combine the radishes, carrot, and onion. In a small saucepan over medium-high, combine 1½ cups vinegar, the sugar and ¾ cup water. Bring to a rapid boil, stirring to dissolve the sugar, then pour over the vegetables. Cool to room temperature, then cover and refrigerate for at least 2 hours or for up to 1 week.

In a spice grinder, process the seaweed until finely chopped, gently shaking the grinder, about 30 seconds; check under the blade for clumps and break up any. You should have about 2 tablespoons pulverized seaweed. In a large bowl, whisk together the seaweed, soy sauce, mirin, oil and the remaining 2 tablespoons vinegar; the dressing will thicken slightly.

Drain the pickles in a fine mesh strainer. Add half of the drained pickles to the bowl with the dressing along with the salad greens. Toss to combine, then taste and season with salt. Transfer to a platter or bowl and top with the remaining drained pickles.