

# SAVEUR

*Savor a World of Authentic Cuisine*

Jul 13, 2009

## Mixed Green Salad with Sichuan Peppercorns

This boldly flavored and refreshing late-summer salad is based on one served at Chase's Daily in Belfast, Maine.

- 1 ½ tbsp. finely chopped ginger**
- 1 tbsp. tamari**
- 1 tbsp. rice vinegar**
- 2 tbsp. Asian sesame oil**
- 2 tbsp. extra-virgin olive oil**
- 2 tbsp. fresh orange juice**
- 1 tsp. chile oil**
- 1 tsp. sichuan peppercorns**
- 6 cups loosely packed mixed Asian salad greens, like mizuna and tatsoi**
- 3 cups thinly sliced napa cabbage**
- 4 small red radishes, thinly sliced crosswise**
- 3 radishes, quartered lengthwise**
- ½ medium carrot, julienned**
- 1 kohlrabi, cut into matchsticks**
- Thai basil leaves, for garnish**
- Cilantro leaves, for garnish**
- Mint leaves, for garnish**

1. Combine the first seven ingredients in a small bowl.
2. Heat an 8" skillet over medium heat. Add the peppercorns and cook, swirling the pan constantly, until the peppercorns are toasted and fragrant, about 1 minute. Transfer peppercorns to a spice grinder and grind into a fine powder. Whisk ground peppercorns into dressing.
3. In a large bowl combine greens, cabbage, and vegetables and toss with the dressing. Serve the salad garnished with basil, cilantro, and mint.

**SERVES 4**



*Credit: André Baranowski*