

## **Eitan's Salad**

For over a decade, my friend and my kids' adopted aunt Carolyn Faye Fox has been sharing Shabbat dinners with us. Her contribution to the meal has always been her famous salad, which Eitan loved (he also liked any leftovers the next day for lunch). The core ingredients can vary, but include a base of mixed greens tossed with broccoli slaw, various other veggies, crumbled feta cheese, and nuts or seeds – pecans or sunflower. Eitan preferred pecans. What makes the salad particularly distinctive is the dressing. And here, in print for all to enjoy, Carolyn shares it in Eitan's honor. Thanks also to our friend Jill Eskenazi who requested the recipe as a nod to Eitan for Shabbat dinner when Carolyn was visiting her in California, which prompted Carolyn to quantify the recipe in writing.

Carolyn notes, "I remember once I said I'd like to bottle the dressing and sell it, and Eitan said he'd help market it. No doubt he would have made it a huge success.

"I use the fat-free TJ's dressing as a base. Unless I don't have any, in which case I use an equivalent amount of balsamic vinegar mixed with olive oil.... then taste for seasoning, and adjust as necessary."

The greens and broccoli slaw can be increased or decreased, depending on the number of people eating. Double the dressing recipe if you're serving a larger crowd; use half the amount of it's smaller. This amount is enough for 8. Refrigerate leftover dressing in an airtight container.

### *Dressing*

1/3 cup Trader Joe's fat-free balsamic vinaigrette  
2 Tbsp. toasted sesame oil  
1 tsp. chopped or crushed garlic  
1 Tbsp. Dijon mustard  
1 Tbsp. honey  
2 tsp. sweet chili sauce  
1 tsp. soy sauce  
juice of one lime  
1/4 tsp. ginger  
1/4 tsp. curry powder  
1/4 tsp. anise  
1/8 tsp. cumin  
1/8 tsp. cardamom  
1/2 tsp. mint

### *Salad*

1 (5 to 7 oz.) pkg. mixed greens, or to taste  
6 oz. broccoli slaw, or to taste  
assorted chopped vegetables of choice (cucumbers, tomatoes, peppers, carrots)  
crumbled feta cheese to taste  
toasted pecans

1. Prepare the dressing. Combine dressing ingredients in a jar with a tight-fitting lid and shake well until blended. Taste for seasoning, and adjust to taste with soy sauce, chili sauce, sesame oil, herbs, and spices.
2. Prepare the salad. In a large bowl, combine greens, slaw, vegetables of choice, feta cheese, and toasted pecans. Toss with dressing to taste and serve immediately.

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