

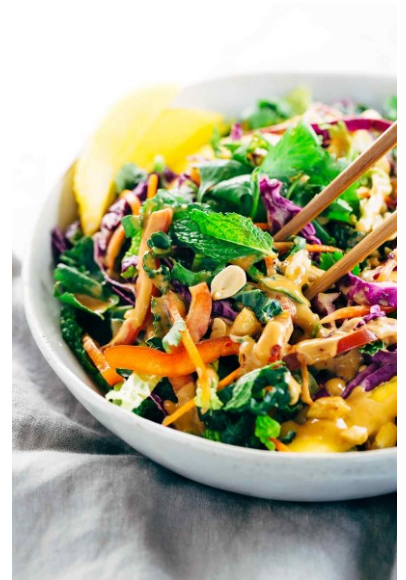
Big Sky Family Cooking Night - **March** Montana Harvest of the Month: **Beef**

Thai salad with sesame-ginger dressing - serves 6-8

Ingredients:

For the Dressing:

3	Garlic cloves, peeled and minced
2 Tablespoons	Ginger, peeled and grated with microplane
1/4 cup	Lime juice
1/4 cup	White vinegar
1/4 cup	Soy sauce
2 Tablespoons	Brown sugar, honey, maple syrup, or agave
1/2 teaspoon	Black pepper
1/2 teaspoon	Salt
1/3 cup	Canola or Olive oil
1 Tablespoon	Toasted sesame oil



For the Salad:

1 -16 bag	Frozen edamame or green peas, thawed
3	Carrots, washed and peeled
2	Bell peppers, washed and sliced into julienne (thin strips)
1 cup	Cilantro, washed and chopped
1 cup	Basil leaves
1/2 cup	Mint leaves
5	Scallions, washed and sliced and a diagonal bias
1/2 cup	Toasted cashews
2 cups	Salad greens

Methods:

For the dressing, use immersion blender or whisk to blend the garlic, ginger, lime juice, vinegar, soy sauce, brown sugar, black pepper and salt.

While blending, slowly drizzle in the canola oil. Whisk in the toasted sesame oil last. Season with additional salt and pepper to taste.

Chop the edamame and add to bowl.

Using vegetable peeler, make carrot ribbons and add to bowl (adding them to bowl of cold water helps carrots curl into ribbons)

Add julienne bell pepper, cilantro, basil, mint, scallions and cashews to bowl.

Add some dressing and fold in to evenly coat ingredients.

Add salad greens and gently mix, adding additional dressing, salt and pepper to taste.

Serve with siracha and lime wedges