



THE R+R SHOW

EPISODE 1: VH CHOPPED SALAD

serves 4

Salad

2 heads	Baby Gem Lettuce - rinsed, dried, and rough chopped
1 clamshell	Cherry Tomatoes - cut in halves
1 each	Cucumber – deseeded and cut in moons
2 each	Avocado – large dice
8 oz	Cheddar Cheese – shredded
½ cup	Marcona Almonds
1 cup	Candied Bacon – recipe included below
¼ cup	Olive Oil
1 cup	Green Goddess Dressing – recipe included below
1 tsp	Salt
½ tsp	Black Pepper, toasted and freshly ground

1. Place baby gem lettuce, cherry tomatoes, cucumber, avocado, cheddar cheese, marcona almonds and candied bacon into a large bowl.
2. Dress the salad with the olive oil and 1 cup of green goddess dressing, salt, and pepper.
3. Mix salad, evenly coating all components.
4. Plate and serve.

Candied Bacon

½ pound	Bacon – cut into ½ inch pieces
¾ cup	Brown Sugar
3 oz	Maple Syrup

1. Cook bacon lardons on medium/low heat in a pan till crispy. Strain the fat from the pan.
2. Add the brown sugar to the bacon in the pan and cook on low heat until sugar has dissolved.
3. Add the maple syrup to finish and mix thoroughly.
4. Remove from pan and let cool on a tray over parchment paper.

Green Goddess Dressing

1 bunch	Parsley, rough chopped
4 oz	Chives, rough chopped
2 oz	Tarragon, rough chopped
1 each	Garlic clove
½ each	Lemon, juiced
3 Tblsp	Olive Oil
1 Tblsp	Water
1 cup	Mayonnaise
1 cup	Sour Cream
½ tsp	Salt

1. Place the parsley, chives, tarragon, garlic clove, lemon juice, olive oil, and water into a blender or food processor and blend until smooth.
2. Fold the blended herbs into the mayonnaise and sour cream, season with salt and mix well.

Mint Berry Mule

makes 1 cocktail

1 bunch	Fresh Mint
1.25 oz	Berry Vodka
1 oz	Strawberry Puree
1 oz	Mint Syrup
.5 oz	Lime Juice
2 oz	Ginger Beer

1. Smack the mint and place it in a shaker.
2. Add strawberry puree, fresh lime juice, vodka, and ice. Shake, strain, and pour over fresh ice in a Collins glass.
3. Top with roughly two ounces of ginger beer; we recommend locally made Big Marble Organics.
4. Garnish with a strawberry and fresh mint.

Mint Syrup

1 cup	Water
1 cup	White Sugar
1 cup	Fresh Mint Leaves

1. Combine water, sugar, and mint leaves in a small saucepan. Bring to a boil, stirring until sugar dissolves. Simmer for 1 minute. Remove from heat and let syrup steep, about 30 minutes.
2. Pour syrup into a glass jar through a mesh strainer to remove mint leaves; let cool.