



Javanese Avocado, Butter Lettuce & Tomato Salad

Ingredients - Salad

Makes about 2 servings

- One bag of pre-washed baby butter lettuce mix
- ½ cup sweet cherry or grape tomatoes, halved
- 1 ½ Hass avocados, cut in chunks
- ½ Hass avocado, sliced
- “Javanese” Dressing (recipe follows)

Directions - Salad

1. In a medium-large bowl combine one-half bag of pre-washed butter lettuce, halved cherry tomatoes and avocado chunks.
2. Add several ladles of Javanese Dressing and toss together. Taste for seasoning and add Kosher salt and freshly ground black pepper to taste.
3. Gently toss everything together. Be careful not to mash the avocado chunks.
4. Serve immediately and garnish each of the plates with several avocado slices.

Ingredients - “Javanese” Dressing

Makes about 1 cup

- 3 Tbs. Heinz ketchup
- 2 Tbs. Good-quality red wine vinegar
- 1 Tbs. Lemon juice
- 2 Tbs. Soy sauce
- ½ tsp. Celery seeds
- 1/8 tsp. Cayenne pepper (optional)
- 1/3 cup Light olive oil + 1 Tbs.
- 1 Tbs. Minced shallots
- 1 tsp. Minced garlic
- Freshly ground pepper to taste

Directions - “Javanese” Dressing

1. Measure the ketchup into a bowl. Whisk in the lemon juice, vinegar and soy sauce. Add the spices, then whisk in the olive oil, shallots and garlic. You probably won't need to add any salt because of the soy sauce.
2. Let the dressing sit at room temperature for half an hour before using to let the flavors meld.
3. Store left over dressing at room temperature for up to two days, or refrigerate. Bring the dressing back to room temperature before using.

Culinary Craftwork Offers Professionally Taught In-Home Cooking Classes, Cooking Class Parties & Catered Dinner Parties.

Alyssa Salwen | Web www.CulinaryCraftwork.com | Email Alyssa@CulinaryCraftwork.com | Cell (408) 429-0999 | Office (408) 372-2074