

Shaved Heirloom Bean Salad

Will Skinner, Executive Chef
Bar North at Thunderbird Hills Golf Club
Huron, Ohio

YIELD: 3-4 SERVINGS



Ingredients:

½ cup **balsamic vinegar**
1 t. **sugar**
10 oz. variety
heirloom beans
4 oz. variety **radishes**
2 oz. organic **parsley**
⅔ cup **apple**
cider vinegar
⅓ cup **citrus juice**
2 T. **olive oil**
2 T. chopped fresh **cilantro**
1 **garlic clove**, minced
Salt and **pepper**, to taste
1 t. **maple syrup**
4 oz. **heirloom carrots**

1. Mix balsamic vinegar and sugar in saucepan. Over medium heat, warm, stirring occasionally, while vinegar mixture simmers and reduces to syrupy consistency. Remove from heat; set aside to cool and thicken slightly.
2. Shave heirloom beans and radishes with peeler. Put in bowl with parsley. Set aside.
3. Put apple cider vinegar, citrus juice, olive oil, cilantro, garlic, salt, pepper and maple syrup in heavy-duty blender; blend 30 seconds. Pour dressing into container.
4. Brush carrots with 2 T. dressing; grill.
5. For service: Put grilled carrots in bowl with shaved beans, shaved radish and parsley. Drizzle with 4 T. dressing. Lightly toss salad; sprinkle with salt and pepper. Place on plate; drizzle balsamic reduction around plate.

