

Fall Salad with Creamy Dill Pickle Dressing

Salad

1 cup romaine lettuce
1 cup red cabbage
1/2 cup cauliflower
1/4 to 1/2 cup pomegranate
Pumpkin seeds
Edible flowers (optional)
Croutons
Maldon salt (optional)

Dressing

2 T fresh dill
1/2 T dill pickle brine
1/2 cup sour cream
1 tsp garlic powder
1 tsp onion powder
2-4 T water

For the salad: chop romaine lettuce in roughly 1 to 2-inch pieces, thinly slice cabbage, rough-chop cauliflower into bite-size pieces, and separate red pomegranate seeds from white pith. Toss everything together in a bowl, with the croutons.

For the dressing: thoroughly whisk everything together except for the water. Slowly add water into the dressing to your preferred consistency (less water for thicker dressing and more water for thinner dressing). Add salt to taste.

Drizzle dressing on salad and toss until everything is coated. Adding edible flowers. Add a pinch of maldon salt.

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN