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### **Hot Chili Oil Salad**

Hot yet refreshing! The fresh herbs, jicama, and strawberries cool the heat of the chili oil. Makes 6 appetizers or side salads.

#### **Salad:**

1 bag (5 ounces) Spring Mix  
1 red onion, sliced into thin rings  
1 pint strawberries, hulled and thinly sliced  
1 small jicama, peeled and cut into matchsticks  
1/2 cup toasted pepitas (pumpkin seeds)

In a large salad bowl, toss together the Spring Mix, onion, strawberries, jicama, and pepitas. Add the dressing to taste and gently toss. Serve immediately.

#### **Hot Chili Oil Vinaigrette**

2 tablespoons raspberry balsamic vinegar  
4 teaspoons freshly squeezed lemon juice  
1 teaspoon Dijon mustard  
1/4 teaspoon ground cumin  
1/4 cup extra virgin olive oil  
1 tablespoon hot chili oil  
3/4 teaspoon minced fresh basil  
3/4 teaspoon minced fresh rosemary  
3/4 teaspoon minced fresh oregano  
3/4 teaspoon minced fresh mint leaves  
Kosher salt and freshly ground pepper

In a small bowl, whisk together the vinegar, lemon juice, mustard, and cumin. Slowly add the olive oil and chili oil in a steady stream, whisking to emulsify. Stir in the basil, rosemary, oregano, and mint just before serving. Season with salt and pepper to taste. Makes about 1/2 cup.

*Tip:* Jicama is a subtly sweet, crunchy root vegetable originally found only in Mexico and South America. It is seasonally available in many grocery stores. Ask your produce department to order it for you.

A crunchy treat from Mexico, pepitas are green hulled pumpkin seeds. They are available in health food stores as well as gourmet and Latin markets.