**Chef Salad & Cheese Shortbread**

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| **Salad:** | **Cheddar Shortbread** |
| Cooking Principle: Main Dish Salad | Cooking Principle: Cookie Method |
| Time: 10 - 15min. | Time: 10-15 minutes |
| Temp: n/a | Temp: 350oF |

Ingredients:

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| **Salad** | **Dressing – Choose 1** |
| 32g mixed salad greens | *Italian Vinaigrette:* | *Ranch Dressing* |
| 1 leaf romaine lettuce | 30 ml olive oil | 40 ml buttermilk |
| 1/8 head iceberg lettuce | 20 ml red wine | 30 ml mayonnaise |
| 1 green onion | 2 ml Italian seasoning | 30 ml sour cream |
| 2-3 cherry tomatoes | ½ small clove garlic, minced | 2 ml dried parsley |
| 1/8 pepper |  | 1 ml garlic powder |
| 1-piece celery | **Shortbread** | 1 ml dill |
| 1” wedge cheddar cheese | 30 ml margarine | 1 ml salt |
| 1 slice cooked ham,  julienned | 125g cheddar, grated | Pinch of sugar |
| f.g. salt | 1 ml dried mustard |
| 1 egg, hard boiled & sliced  | ½ ml baking powder | Pepper to taste |
| 30 ml croutons (opt.) | 60 ml flour |  |

Directions:

**Shortbread**

1. Get organized, preheat oven to 350oF.
2. Grate 125g cheddar cheese on smallest holes on the grater.
3. Cream the margarine and cheese together in small mixing. Add dry ingredients and blend well. Chill for 5 minutes.
4. Knead on a lightly floured surface to form a soft ball
5. Roll out to 3mm thickness. Cut with a small biscuit cutter. Place on a baking sheet, dock with a fork.
6. Bake 10-15 minutes or until barely beginning to brown.
7. Remove and cool on cooling rack.
8. Start salad while the shortbread is baking.

**Salad**

1. Hard boil the egg: place egg in a small saucepan and cover with water. Bring to a boil uncovered; turn off the burner, cover and leave the pot on the burner for 10 minutes. Drain and run under cold water to stop the cooking process.
2. Tear the romaine lettuce into bite sized pieces and cut the head lettuce into thin strips. Place in salad bowl.
3. Wash and dice remaining vegetables into ½” cubes. Place both types of in salad bowl with the lettuce and toss to combine. Set aside until the shortbread is done.
4. Cut the cheese into slices then into cubes, place in a custard cup and set aside.
5. Cut the ham slice into 3 pieces, stack together. Cut the ham along the short side into even sized strips and place in another custard cup and set aside.
6. Cut the hardboiled egg in half and slice –leave on the cutting board until ready to assemble the rest of the salad.
7. In small bowl, combine all ingredients for the dressing and stir with a fork or a whisk until combined.
8. When the shortbread is out of the oven and cooling, toss the dressing with the vegetables in the salad bowl.
9. Divide the salad between two plates; arranged the reserved cheese cubes, ham, egg, and croutons (if using) decoratively over the top and serve immediately with the shortbread.

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| **Standards:** **Salad:** vegetables cut into consistent sizes, meat cut into thin strips, well dressed greens and vegetables, topping arranged in an attractive manner**Shortbread**: even thickness, golden brown, crispy | **Equipment on Tray:**  |

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