



**CRUNCH SALAD WITH  
PEANUT DRESSING AND  
TAMARI CASHEWS**  
MIMI BUCKLEY, FRONT PORCH FARM

**FOR THE PEANUT DRESSING**

- ½ cup creamy peanut butter
- 4 tablespoons unseasoned rice vinegar
- 6 tablespoons lime juice
- 3 tablespoons canola oil
- 3 tablespoons peanut oil
- 2 tablespoons soy sauce (smoked if you have it)
- 1 tablespoon sugar
- 1~2 tablespoons honey (to taste)
- 4 garlic cloves roughly chopped
- 2 one-inch square pieces fresh ginger, roughly chopped
- 2 teaspoons salt
- ½ teaspoon crushed red pepper flakes

For the dressing, combine all of the ingredients in a food processor or blender until completely smooth. Refrigerate in a jar until ready for use. (Note: this recipe will make a bit more dressing than you will need, but it keeps well in the fridge and can be easily enjoyed as a dipping sauce for most anything that wants to be dipped!)

**TAMARI ROASTED CASHEWS**

- 1 cup raw cashews
- ½ cup soy sauce (Smoked soy sauce is delicious!)

Lay the nuts out on a sheet pan and place in an oven that has been preheated to 350 degrees. Cook for roughly 20 minutes or until nuts are a golden brown. Remove from oven and toss on the sheet pan with the soy sauce. Return to oven but turn the heat off. Let the nuts cool in the oven. Once the nuts are room temperature and dry, you can chop them for the salad. Put any extras out in a small bowl, and they will be eaten in a flash!



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**FOR THE SALAD**

- 4 cups Napa cabbage (All cabbages work great!)
- 1 cup shredded carrots
- 1 cup finely chopped kale
- ½ cup each (1½ cups total) diced red, orange, and yellow bell peppers
- 1 cup seeded and diced cucumber
- ½ cup chopped cilantro
- ¼ cup chopped mint leaves
- ½ cup coarsely chopped tamari roasted cashews

**I N S T R U C T I O N S**

For the salad, combine all of the ingredients in a large bowl and toss to combine.

Keep in the fridge until ready to serve. At that time, dress the salad and sprinkle the top with the chopped cashews.

For a change of pace, dress the salad, and then press a cup and a half of it into a small bowl.

Next, turn it out onto a salad plate so that it holds the shape of the bowl, and top with a sprinkle of the chopped cashews and a tiny sprig of mint~ Enjoy