

Brussels Sprouts Salad

3 T lemon juice
2 T Dijon mustard
1 small shallot, minced
1 clove garlic, minced
salt and pepper
6 T olive oil

2 pounds Brussels sprout, trimmed, halved, and sliced very thin
1 C shredded smoked gouda
1/2 C toasted pecans
1/2 C chopped dried cherries

- Whisk lemon juice, mustard, shallot, garlic and 1/2 teaspoon salt together in a large bowl.
- Slowly whisk in the olive oil until incorporated.
- Toss Brussels sprouts with vinaigrette and let sit at least 30 minutes or up to two hours.
- Fold in gouda, dried cherries and pecans. Season with salt and pepper.

Serves 8