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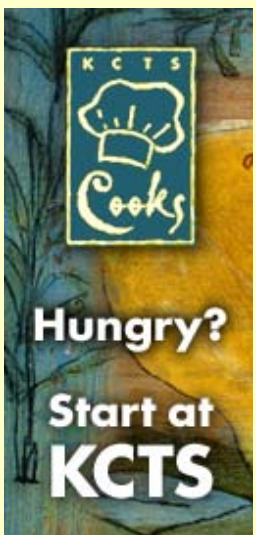
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Friday Harbor House Chef/Innkeeper Kyle Nicholson



Warm Spinach and Brussels Sprouts Salad with fresh Ricotta and Grilled Leek Vinaigrette Serves four as a side salad

Ingredients

- 1-1/2 cups spinach leaves
- 1 cup Brussels sprouts, picked leaves
- 4 tbsp pancetta, cooked and small dice
- 1 cup blackberries (or other berry)
- 1/4 cup Grilled Leek Vinaigrette (recipe below)
- 4 tbsp hazelnuts, minced
- 2 tsp fines herbes mix (2 parts parsley, 1 part tarragon, 1 part chives)
- 1/2 cup house fresh ricotta cheese (recipe below)

Preparation

Heat a small amount of oil in a sauté pan over medium heat. Add the pancetta and cook for 20-30 seconds. Add the Brussels sprout leaves and toss to coat and brown slightly. Add the blackberries, hazelnuts, fines herbes and vinaigrette and toss to coat.

Season with salt and pepper and remove contents of the pan to a mixing bowl and toss with the spinach. Mound on a plate and top with cheese and another pinch of hazelnuts.

House Ricotta Yields 2 cups, 16 oz

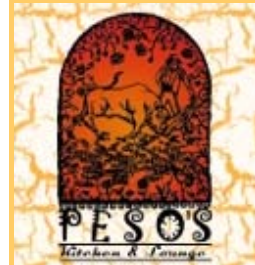
Ingredients

- 6 cups whole milk
- 3/4 cup cream
- 1/2 tsp sea salt
- 3 tbsp white wine vinegar

Preparation

Heat the milk, cream and salt in a large pot over moderate heat until it reaches a boil, stirring occasionally to prevent scalding. Be careful to catch it when it starts to boil or it will boil over the top of the pot.

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Turn the heat off and stir in the vinegar. Stir gently as curds form and then allow to sit for 10 minutes.

Strain through a double layer of cheese cloth-lined colander for 20 minutes. Store the remaining ricotta for up to 5 days in the refrigerator.

Grilled Leek Vinaigrette

Yields 1 cup

Ingredients

2 small leeks
1 small garlic clove
1/2 tbsp honey
2 tsp Dijon mustard
1/4 cup white balsamic vinegar
1/2 cup canola oil
1/4 cup pure olive oil
1/8 tsp salt
1/8 tsp black pepper

Preparation

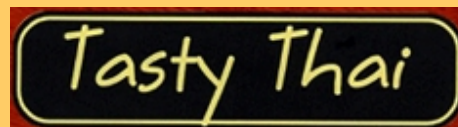
Remove the upper green part of the leeks and split the remaining stalk while keeping the root intact. Wash well under warm water and dry. Brush with oil and grill on both sides until tender. Chop roughly and place in the blender along with garlic, honey and vinegar.

Puree until smooth, then emulsify the oil into the mixture in a slow, steady stream. Season with salt and pepper and strain through a fine mesh sieve.

Store the remaining dressing for up to 4 weeks in the refrigerator.

[Click here to see Chef/Innkeeper Kyle Nicholson's tip](#)

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