

# Alley's KITCHEN

a passport for adventurous palates



Alice Phillips

contents

foreword

introduction

boholicious sauces & spice  
mixtures

charming european favors

the stunning mediterranean

middle eastern allure

an african excursion

exploring exotic asia

caribbean island eats

side trip escapades

recipe index

until the next magic carpet ride

sources

# foreword

Larry Oliphant

Cocreator of World Food Championships

[www.worldfoodchampionships.com](http://www.worldfoodchampionships.com)

As a professional mentor, coach and successful serial entrepreneur, and having developed driven business strategy for the largest companies and industries in the world, I fancy myself a “kite flyer.” In the midst of all the noise in the world and business, I find the most beautiful kites in the quietness that exists in the middle of chaos. My “kites” are people and opportunities—if I just pick them up and run as hard as I can, the wind will lift them high into the sky, and when I feel the tug so firm that now I hold the kite back, I let go, as my work is done.

I had not met another kite flyer until experiencing Ally in the midst of thousands of people all celebrating their love of cooking, competing, and communing in the midst of food. My partner and I launched the World Food Championships in 2012 in Las Vegas—the world’s largest food competition, food event, and food/cooking marketing platform in the world. In the sea of people at the very corner of Las Vegas Boulevard and Flamingo—there Ally was. Ah, but this felt different.

When we met and began a beautiful friendship, through multiple conversations and a real connection—I felt myself being lifted by her. She was my kite flyer. She is many people’s kite flyer. Through her food, her cooking, her incredible spirit and strength—she lifts people.

*Ally’s Kitchen ~ A Passport for Adventurous Palates* is Ally. She invites you into her life and experiences through her food—then, with her special way, she lifts you. *A Passport for Adventurous Palates* is indeed a magical journey of love, adventure, and self-expression through food. Ally’s Kitchen is a real place, but it is also a loving way to live your life.

Through this book, and with a true understanding of flying high and letting go—your spirit and palate will soar with amazing adventure and

joy. Ally's ability to demystify, simplify, and bring to your Adventurous Palate this Passport to happiness and yumminess, is her incredible gift to you and me. Thank you, Ally, for your incredible gifts, the joy and clarity you bring, and your "kite flying" spirit.



# introduction

When I first stepped onto my 'magic carpet' for this cookbook adventure, I could scarcely imagine where it would lead. My dream was to whisk your taste buds to exotic destinations around the globe, and *Ally's Kitchen ~ A Passport For Adventurous Palates* is where I landed! I'm so excited to invite you into my boholicious world ~ and yes, I do mean world.

Together we'll explore sumptuous European flavors, superbly healthy Mediterranean dishes, bustling Middle Eastern markets, fragrant spice blends from the far reaches of Africa, and savories and sweets from Asia. We'll even do some island hopping in the Caribbean! And, what's an adventure without a side trip or two ~ you know, those off-the-beaten-path escapades that take you where folks really live and cook?

Yes, I'll be right by your side, nudging you to shrink the world, to bring these exciting eats to your table, and I promise to keep you grounded, too, as we eat 'close to the earth' ~ an important premise in my Bohemian Bold ~ thinking.fooding.living®. I'm all about using the freshest ingredients and reveling in the richness of food.

Throughout these pages you'll find my Boho Bold 'lingo' ~ which, in essence, is your passport for this enchanted palate adventure. No two of us act alike, think alike, or cook alike, and my philosophy is to encourage you to find your own boholicious style. Dive in and get your hands dirty and let there be splatters, spills, and glorious smudges of goodness! Food, like life, isn't perfect ~ it's about encouraging your inner child to play in the kitchen and not being afraid to take chances with flavors, textures, and unexpected combinations. Reach for the edge! That's where you'll find your own happy place.

True to my Boho nature, I've added some special extras. Along with stories from my real-life travels and online meanderings, I've introduced my unique concept of Food Branching. You see, for me cooking is much more than just standing in front of the stove and growling 'the grub's done.'

Nothing thrills my soul more than to create a memorable meal ~ one that goes beyond the 'make it and eat it' mindset or grab-and-go routine. Food Branching will open your imagination like opening a treasure chest for your five senses!

~mood makers~ create ambience and attitudes for food & dining,

~style makers~ artfully illustrate plating and/or presentation, and

~boho'ing~ cleverly transforms one recipe into another with substitutions, healthy infusions, makeovers, and yes, even leftovers.

*Dining is a necessity.  
Dining is an experience.  
ally*

When you discover the true virtues of dining ~ creating a mood, styling the food, pushing your culinary boundaries, spending leisurely time at the table, savoring each bite, and engaging with others ~ it brings a magical 'dining quality of life' into your life. Make at least one meal be the pinnacle of that day ~ it nourishes your soul and spirit.

My sole purpose for this entire adventure was to share the blessings I've been granted ~ in food and cooking ~ with you. I'm deeply entrenched in this cookbook and my heart and fingerprints are in each and every recipe. It's my sincerest hope that *Ally's Kitchen ~ A Passport For Adventurous Palates* will be the spark, the catalyst that allows you to discover your own special sense of style ~ not just in the kitchen, but in life and living. When that happens, I'll be twirling and dancing with joy because you will have crossed the threshold to the best you ~ the boho you.

Ready for your magic carpet ride?

*~peace & namaste~*

~ ally

*Delicious sauces & spices*



Whether I'm going on a month-long global sojourn, taking a weekend getaway, or simply jumping in my car to head for the market, I've learned

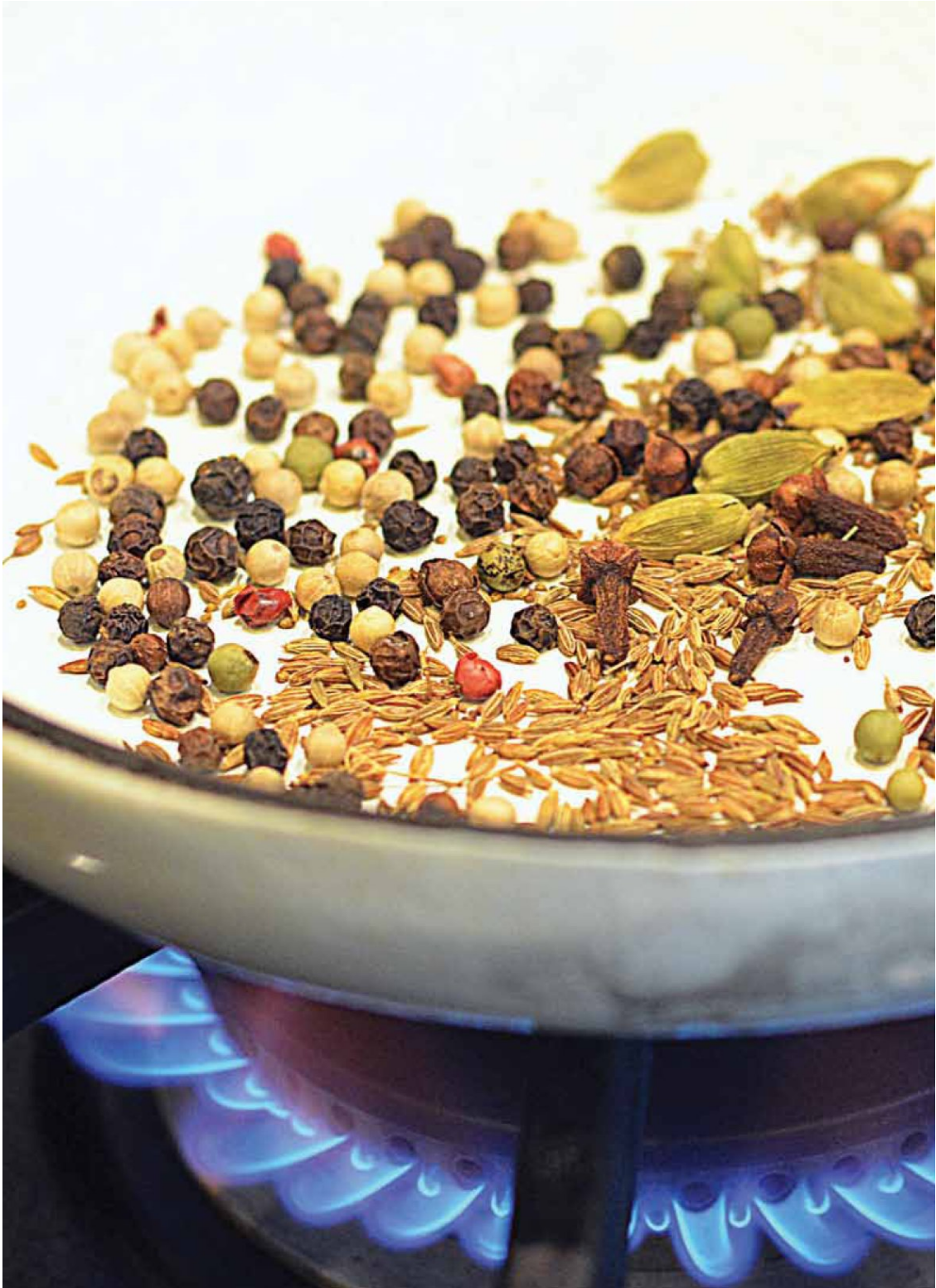
two valuable tips from my travels: planning and preparation. Anyone who's ever sat on the lid of an overpacked suitcase trying to latch it shut, or wandered aimlessly through grocery store aisles trying to remember that 'one' item you didn't write on your list, knows exactly what I mean! But no need to fret. Life doesn't have to be that way ~ especially in your kitchen.

French chefs call it *mise en place* ~ literally 'putting in place.' I can't tell you how many times I've rushed into a new recipe giddy with enthusiasm, only to discover I was out of vanilla or should have started an hour sooner. (Been there?) You can avoid the last-minute dash to the market by simply reading through my recipes to get a 'feel' for them and the time involved. Then, check your pantry.

After that it's just a matter of lining up your purty ingredients, chopping/slicing/dicing things that need to be added later, and enjoying the experience of creating a new dish. Hey, while you're at it, throw on some great music, light a candle, and laugh. If you run into a glitch, you can always turn off your stove while you regroup. That's what being Bohemian Bold is all about! Get your ingredients and yourself together and go with it ~ and don't forget your passport.

These spice mixtures and blends will expand your inventory beyond what's in your pantry right now, but not by much. You'll be surprised by how many ingredients you already have on hand! They're featured in some of the other recipes, too, so as you travel through this cookbook, have fun using them. Experiment and create your own adventurous palate dishes beyond what's here, and when you do, be sure to share with me. I'm easily found on 'social media avenue' right around the corner from the great big world.

ethiopian berbere



*Really, you can't mess this up. Even if you tweak and add a little more or less of something, you're going to get an amazing blend that will be wickedly good*

*on so many foods. Don't feel like you have to be a pharmacist counting out a precise number of cardamom pods! It's all subject to taste and your boholicious fancy. Berbere is an essential seasoning in Ethiopian cooking, and I must say it's mighty tasty ~ I use it on ribs, chicken, even pork chops ~ and I just know you'll come up with your own delicious ideas.*

*Ready to boho your berbere?*

makes about  $\frac{3}{4}$  cup

## WHAT YOU NEED

- 2 tsp. coriander seeds
- 1 tsp. cumin seeds
- $\frac{1}{2}$  teaspoon fenugreek seeds (or  $\frac{1}{2}$  tsp. mustard seeds, or 1 tsp. ground mustard)
- 1 Tbsp. mixed or black peppercorns
- 8 green cardamom pods (or to taste)
- 1 tsp. ground allspice
- 1 tsp. ground cloves
- 2 tsp. dried chili flakes
- 3 Tbsp. sweet paprika
- $\frac{1}{2}$  cup onion flakes
- 1 Tbsp. granulated garlic
- 1 tsp. salt
- $\frac{1}{4}$  tsp. nutmeg
- $\frac{1}{2}$  tsp. ginger
- $\frac{1}{2}$  tsp. cinnamon
- 1 tsp. turmeric

## WHAT YOU DO

*In* a cast-iron skillet over high heat, toast the coriander, cumin, fenugreek or mustard seeds, peppercorns, and cardamom pods. Be sure to move them around frequently so they don't burn. When they start emitting scents ~ this just takes a few minutes ~ immediately remove them from the heat and set aside to cool.

*Put* the toasted seeds in a food processor (or grinder) with the allspice, cloves, chili flakes, paprika, onion flakes, granulated garlic, salt, nutmeg, ginger, cinnamon, and turmeric. Pulse or grind until blended. Store in an airtight container.

*ally note~* If you substitute dry ground mustard for the fenugreek or mustard seeds, there's no need to toast it. Simply add it to the rest of the spices in the food processor.

## *~moodmaker~*

Sometimes all it takes is an aroma to unleash your Boho creativity in the kitchen. Remember, it's all about expanding your senses. Breathe in the scent of berbere and let your imagination go wild.

harissa



*Bohemian Bold cooking is all about living and eating globally without ever leaving your kitchen. Thanks to the cyber world we live in now, we have access*

*to fabulous spices and spice blends from around the world to give our meats, vegetables, and grains any flavor spin we want. I'm totally in love with harissa! It's made with some of my favorite individual spices, but when they come together as one it's even more stunning on your palate.*

*So what is harissa? Let me introduce you to the chili sauce that originated in Tunisia. Traditionally created to season goat, lamb, or fish stew, harissa's popularity and applications soon spread to other countries ~ Libya, Algeria, Morocco, France, and Germany, to name a few. In Israel, harissa is used as a flavorful topping for falafel ~ deep-fried balls made of chickpeas or fava beans. You're only as limited as your imagination when it comes to this spice mixture.*

*The main ingredients are usually piri piri (a type of chili pepper), serrano peppers, or other hot chili peppers, plus spices and herbs, such as garlic, coriander, red chili powder, and caraway ~ but depending on which household you live in or what region you're from, it might include cumin, red peppers, coriander, and lemon juice, too. In Saharan regions it has a distinctively smoky flavor. It's entirely up to you! Harissa is so in-demand now, it's sold by the jar, can, bottle, tube, and bag, but no need to rush to the store ~ you can make it at home.*

makes about ½ cup

## WHAT YOU NEED

- 4 tsp. coriander seeds
- 5 tsp. cumin seeds
- 1½tsp. caraway seeds
- 4 tsp. hot smoked paprika
- 2 tsp. sea salt
- 2 tsp. garlic powder
- ½ tsp. cayenne
- 4-6 Tbsp. olive oil (optional)

## WHAT YOU DO

*In* a cast-iron skillet over medium heat, add the coriander, cumin, and caraway seeds. Toast for 3 to 5 minutes, stirring or tossing frequently (be careful not to burn) until their aroma starts emitting and the seeds are more dry and brittle.

*Place* the toasted seeds in a mortar and pestle and grind them until dust-like. Alternatively, you can grind them in a coffee grinder, but I relish the 'love' that comes from the old-country way of preparing them by hand. Put the ground seeds in a clean canning jar and add the paprika, sea salt, garlic powder, and cayenne. Cover with a lid and shake to blend thoroughly.

*To* make harissa paste instead of a dry rub, just add the optional 4–6 tablespoons of olive oil and mix well. Store tightly covered in a cool, dry place.

### *~mood maker~*

Spice up your everyday dishes with harissa when you're in the mood for a flavor adventure. A sprinkle is all you need to go on a magic carpet ride.

spicy paprika labneh sauce



*Labneh is a creamy yogurt-based sauce served in Middle Eastern and North African countries, and variations of it are found around the world in other*

*cuisines. What can I say about labneh? Something exotic, like “I was traveling through Istanbul and happened upon the most seductively yummmeee food store where nary a person spoke a word of English and I was alone and starving . . . blah blah blah”?*

*Actually, one of my Facebook friends, Suzy B. K. from Syria, introduced me to labneh several years ago, and since then I’ve made it many different ways. It’s so boholiciously deeeelish you’ll use it for practically everything ~ well, except maybe brushing your teeth. I ladle labneh over soups, meats, potatoes, veggies, eggs, and more. It’s quick, easy, healthy, and a palate-pleasing addition to lots of dishes, so have at it. Labneh is one of my favorite toppees ~ it just makes food taste better!*

makes 1 cup

## WHAT YOU NEED

- 1 cup plain Greek yogurt or sour cream (or use ½ cup of each to make 1 cup)
- 1 tsp. minced garlic
- ½ tsp. sea salt
- zest and juice of ½ lemon
- ½ tsp. smoked paprika
- ¼ cup chopped parsley or cilantro (optional)
- ½ cup sliced cherry tomatoes (optional)
- ¼ cup extra-virgin olive oil for drizzling

## WHAT YOU DO

*Com* *ibe* the Greek yogurt or sour cream (or a combination of both), minced garlic, sea salt, lemon zest, lemon juice, and smoked paprika in a small bowl and blend together. Add the optional ingredients if you

choose. Refrigerate until ready to use and drizzle with olive oil before serving.

## *~ Spicing*

Design a personalized flavor profile by adding your favorite spices and herbs to the basic sauce (yogurt, sour cream, garlic, sea salt, lemon juice, & zest) ~ it's all about making it your own.

caribbean seasoning mix



*If you're on Google Plus no doubt you've heard of Larry Fournillier ~ private chef, public personality, and Google+ superstar. With over a million followers,*

*Larry is adored by many, and his Caribbean cooking straight from his home in Trinidad is just to die for.*

*Larry hosts several shows on G+ ~ known as Hangouts On Air (HOAs) ~ one of which is Food Stories. During each half-hour live broadcast, Larry encourages folks to share their legacy recipes with his viewers. I was fortunate enough to be a guest on one of his shows, and the very first recipe I shared received a boatload of +1s ~ similar to Facebook 'likes.' Yep, that's how popular Larry is online.*

*This Caribbean Seasoning Mix is based on his original creation, which Larry graciously shared with me. Yes, I boho'd it with a little more of a few things to suit my taste buds ~ with his approval, of course ~ but other than the cumin I added and the hot smoked paprika (instead of regular paprika), it's essentially 'the real McCoy.'*

*Larry says this seasoning is so versatile it can be used on fish, poultry, pork, lamb, and beef ~ I added bison, seafood, and veggies to the list. No wonder his motto is: "Flavoring the world one pot at a time."*

makes 1+ cup

## WHAT YOU NEED

- 2 Tbsp. hot smoked paprika
- 2 Tbsp. sea salt
- 2 Tbsp. garlic granules
- 1 Tbsp. black pepper
- 1 Tbsp. dried onion flakes
- 1 Tbsp. turmeric
- 1 Tbsp. ground ginger
- 2 Tbsp. ground cumin
- ½ Tbsp. Garam Masala (optional)

1 Tbsp. ground allspice  
1 Tbsp. dried cilantro  
1 Tbsp. cayenne pepper  
1 Tbsp. dried oregano  
1 Tbsp. dried thyme

## WHAT YOU DO

*In* a mixing bowl, blend together all ingredients until combined.  
Store in an airtight container for up to 3 months.

## *~ Thing*

You have lots of options with this spice mixture ~ add it to olive oil for a delectable dipping oil ~ marinate meats in it before you toss them on the grill ~ sprinkle it on mashed potatoes or veggies, oh yeah! Explore how you want to add these island flavors to your eats.

## tzatziki sauce



*You probably know the old saying “cool as a cucumber.” Well, there’s definitely something to it when cucumbers come together with creaminess. Tzatziki sauce is traditionally served with Greek gyros or souvlaki, but my tzatziki sauce can be spooned, ladled, smeared, slathered, poured, or dolloped on just about anything.*

makes 4 cups

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## WHAT YOU NEED

2 cups sliced or diced fresh cucumbers (use small, tender cukes)

1 cup plain Greek yogurt

1 cup buttermilk

½ tsp. sea salt

zest and juice of ½ lime

½ tsp. red chili flakes

## WHAT YOU DO

*Combine* the yogurt, buttermilk, salt, lime zest, lime juice, and chili flakes in a mixing bowl. Stir to blend. Add cucumbers and stir again. Cover and refrigerate about an hour before serving.

## *~ Thing*

Dip veggies or pita chips in tzatziki sauce ~ use it as a sammich spread or salad dressing ~ top an omelette with it ~ take a bath in it. Well . . . if you make a big enough batch.

# ras el hanout



*Some folks say variety is the spice of life, but I say a variety of spice brings food to life. A tasty example of this is ras el hanout.*

*Don't shy away from this exotic-sounding seasoning or the ingredient list ~ you probably have most of the spices on hand. Instead of grabbing the same ol' seasoning meal after meal, mix them up! Cooks in the Middle East do this exceptionally well ~ and you can, too. Ready to raid your spice rack?*

makes about  $\frac{1}{2}$  cup

## WHAT YOU NEED

- 2 tsp. cumin
- 2 tsp. cardamom
- 2 tsp. Hungarian paprika

2 tsp. turmeric  
2 tsp. sea salt  
2 tsp. coarse ground pepper  
2 tsp. garlic powder  
1 tsp. ginger  
1 tsp. nutmeg  
1 tsp. allspice  
1 tsp. mustard  
1 tsp. coriander  
1 tsp. Old Bay seasoning  
1 tsp. crushed dried lavender  
½ tsp. chili pepper flakes  
½ tsp. cayenne  
½ tsp. ancho chili pepper  
½ tsp. yellow curry  
½ tsp. red curry  
½ tsp. saffron  
½ tsp. cloves  
½ tsp. dried mint

## WHAT YOU DO

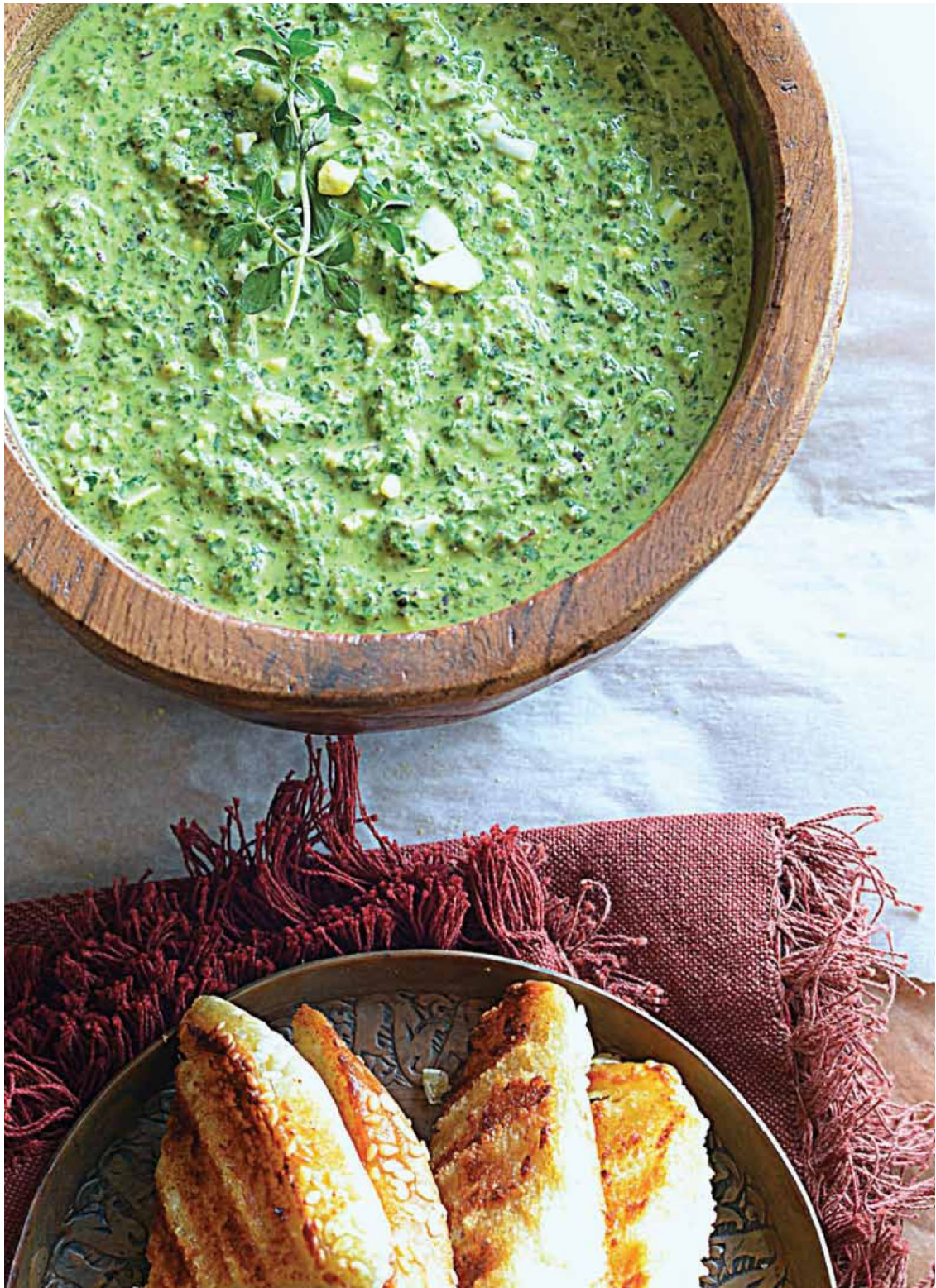
*Measure* out spices in a small mixing bowl and blend with a rubber spatula. Put in food processor and pulse 4 or 5 times. Store in an airtight container. For added freshness, keep in the refrigerator or freezer.

*ally note~* All of these are ground dry spices.

*~ B h i n g*

There are as many ras el hanout recipes as there are kitchens in the Middle East, but nothing's written in stone ~ try my recipe or invent your own! Rub ras el hanout on meat before roasting, add a pinch to rice as it's cooking, or sprinkle it on eggs. Use your Boho imagination.

german-style green sauce (grüne  
soße)



*Many countries have a signature sauce they proudly serve with their traditional dishes, and this one has its roots in Germany. In the German state*

of Hesse, *Grüne Soße* or *Grüne Sosse* ~ green sauce ~ is typically served with roast beef and boiled potatoes, cooked fish, and even barbecue. Green Sauce is part of a traditional meal eaten on Maundy Thursday, which relates to its German name, *Gründonnerstag*—literally Green Thursday.

The vibrant color comes from a combination of seven fresh herbs, and which ones depend on the season and what's growing. Just imagine how many boholicious possibilities there might be! The Frankfurt-style variation includes hard-boiled eggs, oil, vinegar, salt, and sour cream with generous amounts of seven fresh herbs ~ fresh herbs are always the magic ingredient ~ and this is my boho'd version. Grab a handful of herbs and create your own signature Sosse!

makes 2 cups

## WHAT YOU NEED

- 1 cup loosely packed flat-leaf or curly parsley
- 1 cup loosely packed greens (watercress, sorrel, microgreens, baby arugula, baby spinach, or mixed European greens)
- 1 cup fresh herbs (I used chervil, dill, thyme, chives, and basil in about equal amounts)
- 2 spring onions
- ½ cup sour cream
- ½ cup plain Greek yogurt
- 2 hardboiled egg yolks
- 2 Tbsp. canola oil or walnut oil
- 2 Tbsp. fresh lemon juice
- 1 tsp. sea salt (or to taste)
- 1 tsp. freshly ground pepper
- ½ tsp. red chili flakes (optional, but Boho-recommended)

## WHAT YOU DO

*Com the* parsley, greens, fresh herbs, onions, sour cream, Greek yogurt, hardboiled egg yolks, oil, lemon juice, salt, pepper, and chili flakes in a food processor. Pulse into a smooth, thick sauce.

### *~style maker~*

This sauce is so easy to Americanize by simply serving it as a dip with chips. At your next football, soccer, basketball, or favorite sports gathering, why not treat your hungry game watchers to a colorful trio of 'dips' ~ green (German), red (tomato salsa), and black (black bean) ~ with a selection of chips and crackers?

# tunisian baharat



*Baharat means 'spice.' It's commonly found in Northern Africa ~ most Middle Eastern kitchens, too ~ and it's used to season lamb, fish, chicken, beef, and soups, or simply as a condiment. Every region puts their own unique spin on it, and variations include adding mint or dried black lime or saffron. In Tunisia this magical mixture contains a blend of dried rosebuds and ground cinnamon combined with black pepper. Explore and experiment with this delicious blend ~ that's what boho'ing is all about!*

makes about ½ cup

WHAT YOU NEED

2 Tbsp. whole peppercorns  
1 Tbsp. cumin seeds  
1 Tbsp. cardamom seeds  
1 Tbsp. coriander seeds  
1 tsp. whole cloves  
1 tsp. dried rose petals (optional)  
1 tsp. paprika  
½ tsp. ground cinnamon

## WHAT YOU DO

*In* a small skillet over medium heat, toast the peppercorns, cumin, cardamom, coriander, and cloves. Stir for 3–5 minutes until you start smelling an intoxicating scent. Remove from heat to cool. Put the toasted spices in a food processor or spice grinder with the rose petals, paprika, and cinnamon. Grind until you have a sandy, fine mixture. Store in an airtight container.

## *~ Dipping*

Mix a tablespoon of baharat in ¼ cup of olive oil and add ¼ teaspoon of sea salt for a delectable dipping oil ~ or take it to a completely different level by adding a tablespoon of finely ground dark African coffee beans!

# tsire



*Tsire is used to season popular street foods and meats in Africa and its name varies by location ~ when you're in Northern Nigeria it's called tsire ~ head south and it's called suya. The secret behind this tantalizing mixture is the intriguing combination of peanuts and spices. That's what tsire is ~ finely ground peanuts with an array of spices. You can pretty much use it on whatever suits your fancy ~ meats, vegetables, fruits, or even toasted grilled bread.*

makes 2+ cups

## WHAT YOU NEED

2 cups salted peanuts  
1 tsp. red chili flakes  
1 tsp. ancho chili powder  
½ tsp. ground ginger  
½ tsp. nutmeg  
½ tsp. cloves  
1 tsp. ground cinnamon

## WHAT YOU DO

*Pulse* the nuts in a food processor until about small pebble-size. Add the chili flakes, chili powder, ginger, nutmeg, cloves, and cinnamon. Pulse several more times. Store in an airtight container. It will keep for several months, but you'll probably use it up before then.

## ~ *Spicing*

Seasonings are subjective to taste. If your palate calls for a little more heat, then up the chili powder or flakes. If you want a tad more sweetness, add more of the warm sweet spices. Like everything in life ~ most especially in food ~ you must follow your heart to that place called Happy Land.

## thai spice blend



*Thailand is an exotic, colorful, flavorful country, and one of the things that resonated deeply with me when I traveled there was the ingenuity of the people. Hard working and resourceful, they gave new meaning to “if life gives you lemons, make lemonade.”*

*I was fascinated by the floating market in Bangkok! When we went to Khlong Lat Mayom in southern Bangkok, what a Shangri-La of serenity it*

*was. Those peaceful vendors, always smiling and warm, literally floated in their domains of enterprise and cooked on board so hungry tourists ~ like me ~ could chow down and feel like a local.*

*This Thai spice blend will become a 'go to' for many dishes you prepare. Once you make it and funnel into your jar, just take a moment to savor the aroma and let yourself be transported to the floating markets of Thailand.*

makes about 1 cup

## WHAT YOU NEED

- 1 tsp. cumin seeds
- 1 tsp. cardamom pods
- 1 tsp. coriander seeds
- 2 Tbsp. shredded sweetened coconut
- 1 Tbsp. brown sugar (dark or light)
- 2 tsp. dried lemon peel
- 2 tsp. dried mint
- 2 tsp. dried cilantro
- 1 tsp. ginger
- 1 tsp. garlic granules
- 1 tsp. sea salt
- 1 tsp. white pepper
- 1 tsp. red chili flakes
- 1 tsp. basil
- 1 tsp. sesame seeds

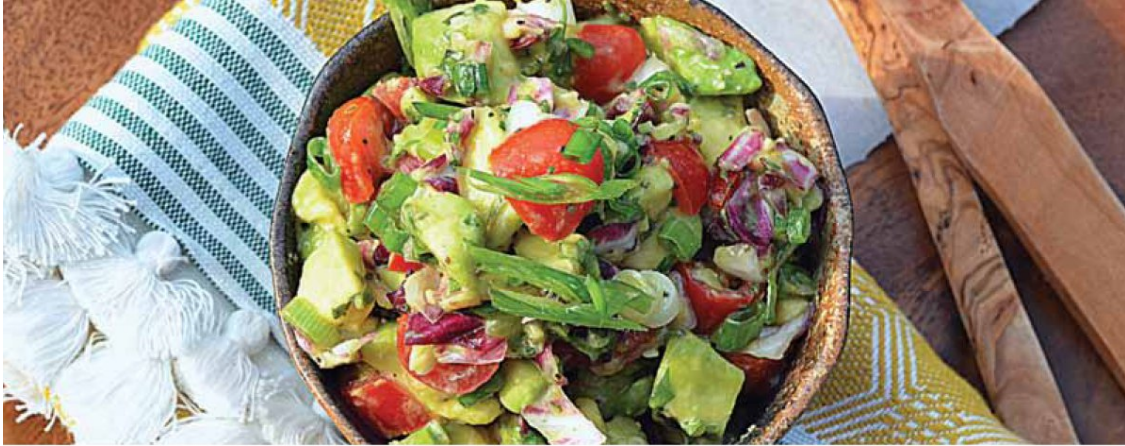
## WHAT YOU DO

*Put* the cumin, cardamom, coriander, and coconut in a small skillet over medium heat. Mix and toast 3 to 4 minutes. Turn off heat and set aside. In a small bowl, combine the brown sugar, dried lemon peel, mint, cilantro, ginger, garlic, salt, pepper, chili flakes, basil, and sesame seeds and stir to blend. Pour everything into a food processor and pulse until sandy. Store in an airtight jar. Good stuff going on here.

## *~moodmaker~*

Serve this aromatic spice blend as a condiment much like salt and pepper. Let your food seekers (aka guests and family) add to dishes as they desire, or nudge their creativity and encourage them to sprinkle it on their buttered bread.

# avocado radicchio wasabi salsa



*When fiery wasabi meets creamy avocado with a little radicchio thrown in for color and 'bite,' there'll be a burst of fireworks on your palate. Fireworks were invented in China during the 7th century and are an essential part of festivals and celebrations. Now they're popular all over the world! Get ready to ooooh and ahhhhh over this salsa.*

makes about 1½ cups

## WHAT YOU NEED

- 1 ripe avocado, peeled and diced
- ⅓ cup diced fresh tomato
- ¼ cup chopped radicchio
- ¼ cup chopped fresh cilantro
- 2 green onions with tops, thinly sliced
- 1 Tbsp. minced garlic
- 3 Tbsp. olive oil
- zest and juice of 1 lime
- ¾ tsp. sea salt

½ tsp. pepper

1 tsp. wasabi (more or less depending upon your taste buds)

## WHAT YOU DO

*Com the* avocado, tomato, radicchio, cilantro, green onions, garlic, olive oil, lime zest, lime juice, salt, pepper, and wasabi in a mixing bowl. Gently toss to blend. Refrigerate about an hour before serving.

### *~style maker~*

For an elegant, authentic Chinese dining experience, serve this salsa with a simple pan-seared white fish filet ~ cod is fabulous ~ and think about small bites. A two-ounce piece of cod topped with this creamy, colorful salsa is beautifully boholicious. For an even smaller yet stunning styling idea ~ slice fresh cucumbers, dab them with some of the salsa, and top with a small piece of cooked fish. Cuke bites are so Asian stylish.

hawaij seasoning

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