

Seasonal Eating



Cabbage Steaks with Dijon Vinaigrette

1 small head green cabbage
olive oil
kosher salt
black pepper
1 tablespoon Dijon style mustard
1 tablespoon whole grain mustard
1/2 teaspoon sherry wine vinegar
2 tablespoons orange juice
1/4 teaspoon dried dill weed
1 tablespoon chopped fresh chives
1/4 teaspoon kosher salt
1/8 teaspoon black pepper
1/2 cup olive oil

Wash the outside of the cabbage and cut a little off the core end to make a flat surface. Place on cutting board with flat core end down and cut vertically into 1/2 inch thick slices. Place on a silicone or parchment paper lined baking sheet. Brush with olive oil and sprinkle with salt and pepper. Bake at 375 degrees for about 40 minutes or until tender and golden brown, turning over once after about 30 minutes. Meanwhile, in a medium bowl whisk the mustards, vinegar, orange juice, dill weed, chives, salt and pepper together. Slowly stream in 1/2 cup of olive oil while whisking. Place cabbage steaks on plate and drizzle with vinaigrette.