



Bavarian Salad

Crisp greens paired with the robust flavours of our delicious smokies. Serves 6.

Ingredients:

- 1 lb (500 g) new potatoes, scrubbed
- 2 Freybe Skinless Beef Smokies
- 1 large egg yolk
- 2 tbsp (30 ml) white wine vinegar
- 1 tbsp (15 ml) each of granulated sugar and butter
- 1 tbsp (15 ml) Dijon mustard
- 1 garlic clove, finely minced
- ¼ tsp (1.25 ml) salt
- ¼ cup (50 ml) freshly squeezed lemon juice
- 1/3 cup (80 ml) whipping cream
- 1 heart of Romaine lettuce, thinly shredded, about 3 cups (750 ml)
- 4 green onions, including tops, thinly sliced
- 2 tbsp (30 ml) chopped fresh dill

To prepare:

1. Cook potatoes in boiling salted water for 10 to 15 minutes just until fork tender. Do not overcook. Drain and cool. Cut into chunks and place in a large bowl.
2. Grill Smokies on a barbecue grill just until heated through. Remove and slice into bite size pieces. Set aside to cool.
3. In top of a double boiler combine egg yolk, vinegar, sugar, butter, mustard, garlic, and salt. Add a splash (about a tablespoon) of water. Blend together and cook on medium low heat over simmering water and stir until mixture begins to thicken, about 5 minutes. Immediately set top half of double boiler into a sink with cold water to stop the cooking. Continue to stir until cooled. Stir in lemon juice. Whip cream with an electric mixer until stiff peaks form. Fold into lemon cream dressing until blended.
4. Add chunks of Smokies to potatoes along with shredded Romaine, green onions and dill. Drizzle with ¾ of the dressing and gently toss together until lightly coated. Divide salad among six salad plates and drizzle with remaining dressing. Garnish with sprigs of fresh dill and green onions and serve.