



Pickled Pumpkin Salad with Sherry Vinegar and Garlic Croutons

Recipe courtesy of Gordon Hamersley, Hamersley's Bistro

Pumpkin makes great pickles, and they are easy to make, too. Keep the covered pickles in their pickling juice for up to three weeks in the fridge. Eat them with sandwiches, pâté, and grilled or roasted meats.

INGREDIENTS

2 cups sherry vinegar

1/2 cup maple syrup

Pinch of coriander seeds

Pinch of chili flakes

Pinch of fennel seeds

1 stick of cinnamon

2-3 cloves

2 cups pumpkin, peeled and cut
into 1-inch cubes

1 tablespoon mustard

1/4 cup pickle juice

Salt and pepper

3/4 cup olive oil

1 cup of croutons

1/2 teaspoon minced garlic

2 cups washed frisée

DIRECTIONS

1. In a small saucepan, bring the sherry vinegar, maple syrup, coriander seeds, chili flakes, fennel seeds, cinnamon, and cloves to a boil. Cook for about 2 minutes. Turn the heat to a simmer and add the pumpkin. Cook for about 10 minutes or until the pumpkin is tender but still somewhat firm. Allow to cool and reserve. (Stored in the refrigerator, the pickles can be kept up to 3 weeks.)
2. In a small salad-type bowl, combine the mustard and 3 to 4 tablespoons of the pickle juice. Stir to combine. In a slow, steady stream, whisk in the olive oil. Season with salt and pepper to taste.
3. Toast the croutons and toss them with the minced garlic.
4. Season the frisée with the dressing. Add the croutons and pickled pumpkin to the bowl and toss to combine.
5. Place a bit of frisée on each plate. Artfully place some pickled pumpkin and toasted croutons on and around the lettuce.
6. Drizzle more dressing around and serve.