



TAIT FARM FOODS

CHERRY WALNUT BULGUR SALAD

1 C. bulgur wheat
1 C. boiling water
½ C. walnuts, chopped coarsely
½ C. radishes, finely chopped
¼ C. scallions, sliced

Dressing:

¼ C. Tait Farm Cherry Shrub
¼ C. dried cherries
3 Tbs. canola or walnut oil
1/8 tsp. ground black pepper
salt to taste
¼ tsp. hot Hungarian paprika or cayenne pepper

- ~ Pour the boiling water over the bulgur and set aside for half an hour. Drain any excess water from the bulgur and place in a medium size bowl with the cherries, walnuts, scallions and radishes.
- ~ Whisk together dressing ingredients and pour over the salad.
- ~ Chill for one hour before serving.