

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Gala Salad (Pak Sod)

The recipe for *Gala Salad* is: There's no recipe. It's a collection of as many different colored vegetables as possible. Use only the freshest! The art is in the arrangement and choosing from what's available for the season...

1 bunch globe radishes, tops removed
4-8 green onions or scallions
4-6 carrots, peeled
2-4 small zucchini, peeled
3-4 celery stalks
1 English cucumber, peeled
1 jicama, peeled, slivered
1 bunch leafy lettuce
½ red cabbage, sliced
½ green cabbage, sliced
1 pint cherry tomatoes, halved
2 jalapeño peppers, seeded, in strips
2 red Serrano or Fresno peppers, seeded, in strips

Carve and shape the vegetables into flowers, tassels, and so on, as much as you can imagine (or stand to use the knife). Toss together. Place in ice water to improve crunchiness.

Place a large salad bowl into an even larger bowl of ice. Tear the lettuce leaves and arrange in bowl. Arrange cabbage slices; pretend you're making a floral arrangement! Next, drain and mound veggies into salad bowl. Sprinkle with tomato halves and pepper strips.

Serve with Nam Prik or similar dipping sauce.

Yield: Salad for ten

Preparation time: 30-45 minutes

