



SHEREE'S SUPERB SUNCHOKE SANDWICH

Yield: 4-6 servings

Equipment

Blender

FILLING

2 1/2 cups	coarsely shredded Jerusalem artichokes (sunchokes)
3/4 cup	raw pecans, coarsely chopped
1/2	red bell pepper, finely diced

Combine sun chokes, pecans, and red bell pepper. Set mixture aside.

DRESSING

1/2 cup	lemon juice, fresh squeezed
3 tablespoons	raw sesame tahini
1/2 cup	cold-pressed oil (olive oil or flax oil mix)
1 teaspoon	dulse or kelp flakes
1	large bunch chopped basil
1/3 cup	raw honey or agave nectar
To taste	salt & pepper

Combine dressing ingredients in blender until thoroughly mixed. Stir dressing into filling ingredients. Serve heaped in romaine leaves or other crisp greens.

-Chef Sheree Clark