



Raw Indian Red Curry Salad

Thanks to Suresh Chandra and Kapil Sharma for this salad recipe. Sharma says that his mother makes a similar salad all the time in India. The flavor combination of ginger, onion, curry, and lemon makes this a tantalizing salad!

Romaine lettuce
1 medium white or red onion
4 Roma tomatoes
1 large piece of fresh ginger
Red Indian curry powder
2 lemons

1. Arrange this salad on a large plate or several small plates instead of mixing in a bowl. Place a layer of lettuce on the plate. Slice the onion in circles (not quarters). Slice the tomatoes in circles. Place a layer of the onion circles on the bed of lettuce. Place a layer of tomatoes on the layer of onions.
2. Cut the fresh ginger in 1/4" matchsticks. On each tomato, arrange 3 strips of ginger like spokes on a wheel connecting at the center of the tomato. Garnish other strips of ginger creatively on the salad.
3. Cut the lemons in half. Set aside one half to squeeze on the salad. Place the open faces of the other three lemon halves flat on the cutting board. Cut into 1/16 sections, then cut the sections into small pieces. Arrange the lemon pieces on the salad.
4. Sprinkle the red curry powder over the entire salad. Squeeze the fresh lemon half over the top to allow the curry powder to seep into the vegetables. Enjoy!