



**RADISH AND SWEET HAM SALAD
WITH TARRAGON VINAIGRETTE AND BUTTERED BAGUETTE CRUMBS**

For the dressing

- 1/4 cup fresh tarragon leaves
- 1/2 cup shallots
- 1 tablespoon whole grain Dijon mustard
- 1/4 fresh squeezed orange juice
- 1 cup white balsamic vinegar
- 3 cups olive oil

For the salad

- 4 cups Duda Radish Ministicks
- 1 cup julienned sweet ham

For the crumbs

- 1 day old baguette, cubed
- 1/2 cup sweet cream butter, melted
- Salt and pepper

To make the dressing: In a food processor, combine tarragon, shallots, mustard, orange juice and vinegar; process until shallots are minced. Slowly add oil; process until emulsified. Season with salt and pepper to taste. Remove from processor and set aside.

To make the crumbs: Preheat oven to 350°F. Line a cookie tray with parchment paper. To a clean food processor bowl, add cubed bread; pulse until desired consistency. Remove to cookie tray; spread evenly. Toast until golden brown; remove to mixing bowl. To bread crumbs add butter, salt and pepper; toss until evenly coated.

To make the salad: In a large mixing bowl, combine radishes and ham. Drizzle with reserved dressing; toss to combine. To serve, divide salad evenly among four salad bowls. Garnish with warm bread crumbs.