
















Ham & Cucumber Salad w/ Grano

Disney's Animal Kingdom Lodge

Concierge Lounge

Ingredients

-  1/2 ounce chermoula
-  1/2 pound sour cream
-  1 tbsp. Dijon mustard
-  1 tbsp. Honey
-  1 clove garlic, chopped
-  salt and pepper, to taste
-  1/4 lb. Grano (yields 8 pounds after cooking)
-  1/4 tsp ground coriander
-  5 ounces tomato juice
-  2 cups water
-  1/2 lb. Julienne Ham
-  3 lbs. cucumbers, sliced
-  1 bunch watercress, roughly chopped
-  1/4 lb. feta cheese, crumbled
-  1/2 lb. Red Cabbage



Directions

1. Cook the Grano with tomato juice, water and coriander powder until tender (1 hour).
2. In a mixing bowl, stir sour cream, chermoula, Dijon mustard, honey, chopped garlic, and salt and pepper to make the dressing.
3. Assemble all remaining ingredients with the dressing.

