

Smoked Crocodile/Chicken Salad

Serves 4

600g crocodile*/chicken (smoked)
4 cups leafy salad mix
2 truss tomatoes
1 telegraph cucumber
½ cup red capsicum

Dressing

1/3 cup vegetable or olive oil
¼ cup balsamic vinegar
¼ cup white vinegar
1 tsp kutjera
1 tsp saltbush
1 tsp sea parsley
1 tsp ground wattleseed
1 tsp English mustard
2 tspn honey
Salt/pepper

*(*Smoked crocodile can be hard to come by, so you may substitute it with smoked chicken found in your local deli or supermarket).*



METHOD:

Shave (thinly slice) the croc/chicken and set aside.

Prepare the salad by shredding the lettuce into julienne. Peel the skin off the cucumber and de-seed. Also de-seed the tomato, and cut into small cubes along with the cucumber. Dice the capsicum to the same size, and add all these ingredients to the lettuce.

To make the dressing, pour the vinegars, mustard and honey into a bowl, stirring until dissolved. Stir in the dry herbs and let them swell for the flavours to develop. Leave for at least 10 minutes. Whisk through the oil and add to the salad just before serving.

To serve, place the salad in small bowls and top with the smoked croc/chicken.