



Vinaigrette

1/3 cup walnut halves, finely chopped
1 shallot, peeled and minced
2 Tbsp apple cider vinegar
2 tsp grainy mustard
2 tsp honey
¼ tsp salt
cup canola oil
1 Tbsp water

Charred cabbage

1 small head of cabbage (red or green)
1 tbsp canola oil
½ tsp salt
¾ cup grated smoked cheddar
1/4 cup chopped fresh chives

1. Preheat the BBQ or indoor grill to medium.
2. Whisk together the walnuts, shallot apple cider vinegar, grainy mustard, honey and salt. Slowly whisk in the canola and water. Place in a sealed container and in the fridge until ready to use.
3. Trim the bottom of the cabbage and remove 1 or 2 of the outer leaves.
4. Cut the cabbage in half lengthwise through the stem. Lay the cut side down and cut each half into 3 or 4 wedges (depending on how large the cabbage is). Brush all sides of the cabbage with canola oil and season with salt.
5. Place on the BBQ grill and cook for 5-8min per side until the cabbage is charred and just beginning to soften. Remove and place on a serving platter.
6. Drizzle the cabbage liberally with the walnut vinaigrette, top with the cheese and garnish with chives.