

Crème de la Crop

Celery and Cucumber Chickpea Salad

Celery is one of the most underused vegetables; I love it

6-8 ribs celery, sliced very thin on the bias
2 small carrots, peeled and sliced thinly into disks
2 cucumbers, seeded and sliced 1/4inch wide into half moons
1 zucchini, sliced 1/8 of inch thick, seasoned then grilled briefly
1 16oz can chickpeas, rinsed well with cold water

Optional: Grape tomatoes, halved

Vinaigrette

¼ cup white wine or white balsamic vinegar
1 Tablespoon Dijon mustard
¼ cup olive oil
1 clove garlic, chopped finely
Zest and juice of a lemon
1 teaspoon ground cumin (or toast 1 tsp cumin seeds in skillet, then grind)
Salt, fresh ground pepper
2 Tablespoons finely chopped fresh flat leaf parsley
2 Tablespoons finely chopped fresh mint

Optional: 1 tbsp brown sugar as needed

Simon's Wine Pairing

I think Chef Nicole wrote this recipe for me! I love cumin and can't wait to try this recipe! Cumin and chickpeas lead me to red wine even with all these yummy fresh green veggies in this recipe! I find the earthiness of cumin and chickpeas to hum with a spicy red wine.

I recommend the Michel Torino "Cuma" Malbec. Certified organic, this Malbec brings a lovely red fruitful body on a crisp spicy frame. I like it slightly chilled too! "Cuma" means clean in the Aymara language (my ancestors) and clean is what to expect of the wine and your palate after a sip. They also make a killer Torrontes...I highly recommend.

Find either at your local wine shop for around \$12 or ask me @ Northwest Indiana Winers and Diners on FACEBOOK.

http://www.frederickwildman.com/wildmansite/wmphp/wine.php3?wine_id=48412

