



**Kicked Up Cuban Salad**

# Ingredients

- romaine, ribs removed and sliced
- avocado, sliced
- red onion, thin-slice
- red radish, thin-slice
- 4-6 oz deli ham
- Cured Jalapeno
- fresh pineapple, sliced

## Cuban Dressing

- juice of 1 lemon
- 1 tablespoon [Fustini's Invecchiato White Wine Vinegar](#)
- 1 garlic clove, pulverized
- 1/2 teaspoon [Great Lakes Bee](#) honey
- pinch ground cumin
- pinch ground cayenne
- salt and pepper
- 1 tablespoon [Fustini's Cayenne olive oil](#)
- 1-2 tablespoons [Fustini's Delicate SELECT olive oil](#)

## Cured Jalapeno

- 3-4 Jalapeno, washed and sliced
- 1/2 cup [Fustini's Invecchiato White Wine Vinegar](#)
- 1 teaspoon salt
- 3 tablespoons sugar
- 6-8 black peppercorns

## Directions

### Step 1.

Arrange on serving plates then pour dressing over and serve.

### Step 2. Cuban Dressing

Whisk together lemon, vinegar, garlic, honey, cumin, cayenne, salt and pepper in a bowl. While whisking, slowly drizzle Cayenne olive oil and Single Varietal olive oil to emulsify.

### Step 3. Cured Jalapeno

Place jalapeno slices in a bowl. Whisk together vinegar, salt, and sugar until sugar and salt are dissolved. Add peppercorns and pour over jalapenos. Cover and refrigerate for at least 1 day.