



Job Tears, Delicata, Persimmon, Pomegranate Salad

INGREDIENTS

½ pound job tears
3 cups water
Pinch of sea salt
2 large delicata, roasted, chopped
2 persimmons, sliced
1 pomegranate -about ¾ cup of seeds
1 ½ tablespoons sherry vinegar
Juice of 1 orange
2 tablespoons olive oil
Handful basil, chopped
Handful mint, chopped
¾ teaspoon sea salt
¼ teaspoon ground black pepper

Recipe:

Serves 4-6

Place the Job's Tears in a medium-sized pot and add enough water that there are at least 3-inches of water on top. Bring it to boil over high heat, then reduce the heat and simmer for 45 minutes or until tender. Drain the job's tears and dump them into a bowl. While warm, add the vinegar, salt, pepper and olive oil. Stir to combine and set aside. Wait until the job tears have cooled to lukewarm to add the rest of the ingredients.

Add the rest of the ingredients and toss lightly. Taste to adjust for salt and pepper. Top with more pomegranate seeds. I also like to top with pecans or pumpkin seeds.