

Late Summer Salad

- 2 ears of non-gmo corn lightly steamed
- 2 oz feta cheese crumbled
- 4 oz crispy bacon
- 4 sprigs watercress
- 6 Romaine leaves
- 1 tomato chopped
- 2 thin slices red onion sprinkled throughout the salad
- 1 handful fenugreek sprouts
- 1 handful alfalfa and clover sprouts



Steam corn lightly about 3 minutes in boiling water, Cool under cold water and remove from cob.

Crisp the bacon, cool and break into bite size pieces

Salt and pepper to taste

Put all ingredients in a bowl.

Dressing:

- 3 TBS organic olive oil
- 1-2 TBS raw organic apple cider vinegar
- 1 clove garlic
- 1 medium cucumber

Blend the dressing in a blender, bullet etc until smooth and creamy and pour over salad.