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Curried Quinoa Gravenstein Apple Salad

Serves 4

- 1 cup diced onion
- 1 cup quinoa, rinsed and drained
- 1-2 tsp curry powder
- ½ tsp ground cumin
- ¼ tsp ground cardamom
- 1 cup broth or water
- 2 apples, chopped and divided (reserve chopped apples away from air)
- 3 Tbsp dried tart cherries
- ¾ cup apple juice
- 3 Tbsp toasted slivered almonds
- salt and pepper to taste

Add the onion to a saucepan and sauté for a minute. Add the quinoa and cook until toasty. Add the curry powder, cumin and cardamom and toast for 30 seconds. Add the broth, 1 chopped apple, cherries and apple juice. Bring to a boil. Cover, reduce heat to a simmer and cook for 12 minutes on the heat. Remove from heat, and let sit for 5 minutes. Fluff, adding remaining apple and almonds. Taste and add salt and pepper. Garnish with chopped parsley or cilantro, if desired. Serve hot, warm, room temperature or chilled.

There's still room in these upcoming Relish events:

Friday, August 21 – On the Farm: ZIN Garden with ZIN Restaurant owner Jeff Mall at his private farm. Guests will pick produce that Jeff will use to demonstrate an al fresco summer supper, including dishes cooked in his wood-burning oven. Complete dinner with wine will be served. 4:30 PM. \$125

Sunday, August 22 – Summer Salads with chef Lia Huber. Lia will expand your salad horizon with recipes that not only use seasonal produce but also whole grains, global spices and flavors and creative dressings. 11:00 AM. \$84

Wednesday, August 26 – Tales of New Orleans with native New Orleanian chef and food activist Poppy Tooker. Experience for yourself how these regional dishes are more than food, they are a connection to the foodways of a region rich in culinary history. New Orleans meets Sonoma as guests enjoy this authentic New Orleans meal paired with local wines. 6:00 PM. \$79

Gravenstein Apple Fair chef demonstrations sponsored by



Relish Culinary Adventures is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations, including the new Relish Culinary Center, to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class.

For more information,
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