

Cut along line



Yuengling LIGHT LAGER GREEN SALAD

Ingredients

- 3 carrots, cut into 1" pieces
- 1 cup cauliflower florets
- 1 cup broccoli florets
- ½ cup thinly sliced mushrooms
- 1 cup firmly packed spinach leaves
- 1 cup firmly packed romaine
- ½ cup mayonnaise
- ¼ cup Dijon mustard
- ¼ cup Yuengling Light Lager
- 1 Tbs horseradish
- 2 drops hot pepper sauce (optional)
- 2 Tbs ketchup (optional)

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Directions

1. Plunge carrots, cauliflower, and broccoli into a large saucepan of boiling water. Lower heat and simmer for 5 minutes. With a slotted spoon, transfer them to paper towels to drain.
2. Wash spinach leaves, stem and pat dry; tear romaine into bit-size pieces.
3. In a large bowl, combine carrots, cauliflower, broccoli, mushrooms, spinach and romaine.
4. In a small bowl, combine mayonnaise, mustard, Yuengling Light Lager, and horseradish.
5. Spoon the dressing over vegetables and toss salad well.

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