Fiddlehead Fern Salad
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A recipe from Chef Chris Lobkovich at the Alexis Hotel’s Bookstore Bar & Café, where delectable dishes are served in the casual comfort of an informal book nookery.

**Ingredients**

Lemongrass oil  
12 fluid ounces canola oil  
Lemongrass, roughly chopped  
4 ounces Dijon mustard  
2 ounces Sriracha sauce  
3 ounces rice wine vinegar  
6 ounces ginger

Pickled shallots  
8 ounces water  
8 ounces apple cider vinegar  
8 ounces sugar  
Shallots, sliced very thin

Fiddlehead ferns  
English peas, blanched  
Pea shoots  
Scallions, cut into chevrons  
Bacon lardons, rendered until crispy

**Directions**

1. For the lemongrass oil, combine oil and lemon grass in sauce pot. Heat oil and steep for 2 hours.

2. To make the dressing, mince the ginger and combine all the rest of the ingredients. Emulsify in lemongrass oil from above. Season with salt to taste.

3. For the pickled shallots, combine the sugar, water and vinegar in a sauce pot. Warm up until the sugar is dissolved. Add the shallots and let them sit in brine until they are soft and pickled (1+ hours).

4. For the salad, combine the ingredients in a bowl and dress to taste. Season with salt.

5. Arrange artistically on a plate and enjoy.

Chef Chris Lobkovich, Alexis Hotel’s Bookstore Bar & Café