

2014 Juneteenth African American Heritage Celebration

Commemorating the NJ State 350th Anniversary and the
148th anniversary of the abolition of slavery
June 14, 2014 12:00pm to 6:00pm

Sweet potato Salad w/ Mustard Vinaigrette

6 Servings: 300 cal/serving

2 1/2# sweet potatoes

1 T Dijon Mustard

4 t White Wine Vinegar

1/4 cup olive oil

4 scallions thinly sliced

2 red peppers roasted, peeled and
julienned

1 Poblano Chile roasted, peeled and
julienned

**Roast potatoes whole until just tender
in a 400 oven**

Cool and peel. Dice into medium dice.

**Whisk together mustard, vinegar, salt
& pepper to taste. Slowly whisk in olive
oil to form an emulsion.**

**Combine cooled potatoes, peppers,
scallions and toss gently w/dressing.**

Serve at room temperature.

Kale Salad

4 Servings: 233 cal/serving

4 kale bunches

2 jalapenos, sliced

4 radishes, thinly sliced

2 green onions, thinly sliced on bias,
green parts only

1/2 c Cotija cheese, crumbled

1/4 c pepitas, toasted

4 tbs Poblano vinaigrette

**Add salt and freshly ground black
pepper as needed**

**Toss kale, jalapenos, radishes, onions,
cheese and pepitas with poblano
vinaigrette.**

**Taste and adjust seasoning as needed.
Plate and serve immediately.**

Poblano Vinaigrette

2 Quarts

12 Poblanos, charred, roasted. Peeled,
seeded

3 Avocados

1 c buttermilk

3 garlic cloves

2 egg yolks

1 c Canola oil

2 tbs lemon juice

**Add salt and freshly ground black
pepper as needed**

**Blend poblanos, avocados, buttermilk,
garlic cloves and egg yolks together in
a blender. Emulsify with canola oil.**

**Season the dressing with salt, pepper
and lemon juice.**

All recipes can be found on

www.naacpmeab.org . All recipes were

created by prepared by Chef Armando

and Chef Pearl, Director of Elijah's

Promise's Culinary Institute. For more

information about the Culinary

Institute or volunteer opportunities at

Elijah's Promise please visit

www.elijahspromise.org