

# Max's

## Max's Bistro

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## Sautéed Vegetable Hash

### With Pomegranate Vinaigrette And Red Rice

#### *Pomegranate Vinaigrette-*

8 Tablespoons pomegranate juice  
1 shallot minced  
1 tablespoon honey  
1\4 cup olive oil  
1 pomegranate separated for garnish  
Salt and pepper

*Mix juice, shallot and honey.*

*Mix in oil, season to taste.*

#### *For Hash-*

1 beet  
1 turnip  
2 carrots  
1 egg plant  
1 onion  
8 broad beans  
1 shallot minced  
2 garlic cloves minced  
Olive oil  
Salt and pepper

*Dice eggplant, salt lightly and set aside for 10 minutes.*

*Peel and dice root vegetables*

*Slice onion in 1/2 inch rounds*

*Rinse eggplant*

*Cut beans in 2 inch pieces*

*Sauté garlic and shallots with onion in olive oil for about 4 minutes*

*Add root vegetables cook for approx 10 minutes or till almost tender*

*Add beans and eggplant cooking till tender*

Follow directions for cooking rice.

**To plate:** Put about 1 cup of rice in center of plate and spoon vegetables over rice and  
Pour 2-3 tablespoons of vinaigrette on top  
Garnish with pomegranate seeds