### IOI COOKBOOKS

TRAVEL

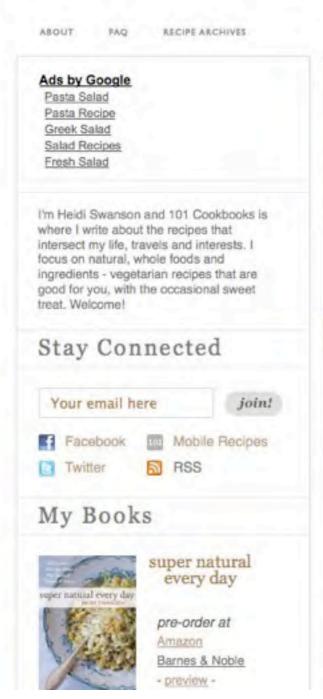
PHOTOGRAPHY

MAKING BOOKS

NATURAL FOODS

W HEIDI LIKES

COOKING





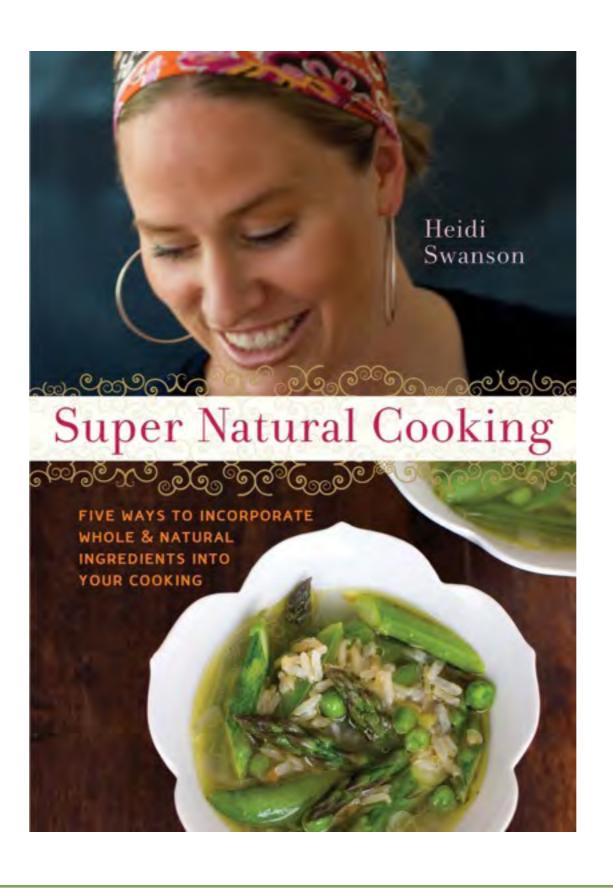
# Buttermilk Farro Salad Recipe

August 12, 2010 | 102 Comments

Today a bit of an apology is in order. Some of you might recall a wheat berry salad I mentioned back in May. I had it at Clyde Common in Portland, Oregon and went back two days in a row to have it for lunch. It has taken me this long to do a farro version in my own kitchen, and my regret is that three months have passed when we all could have been enjoying it. The salad? Simple enough. Plump grains and seasonal vegetables tossed with an herb-flecked buttermilk dressing. I hope I'm

HERE'S A
RESOLUTION
WE CAN ALL
AFFORD
TO MAKE

Google Dustom Search (Search)

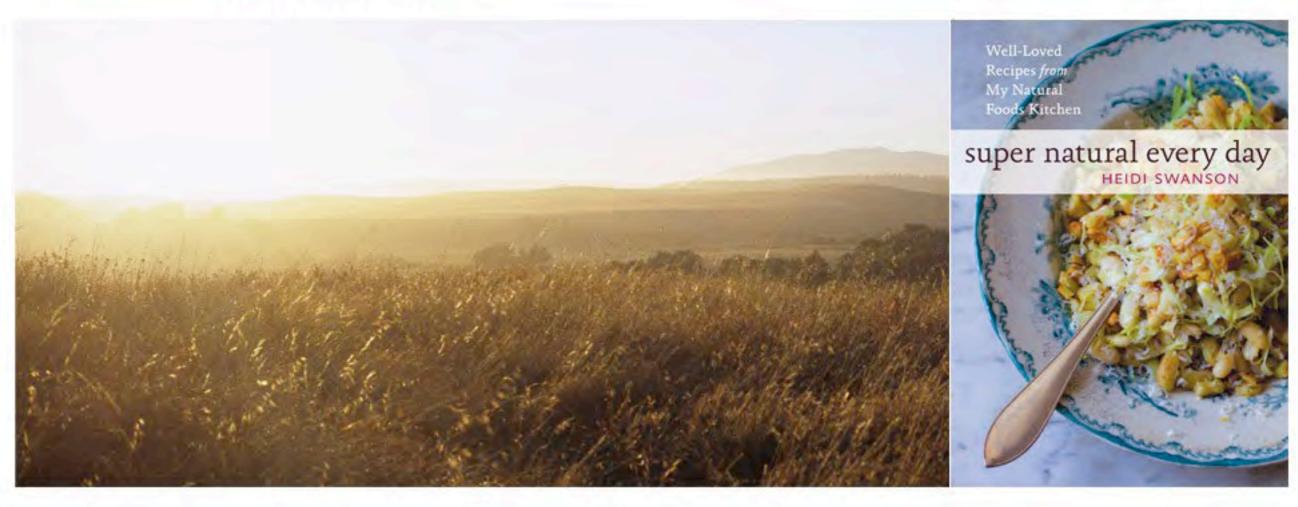








# super natural every day



### IOI COOKBOOKS

TRAVEL

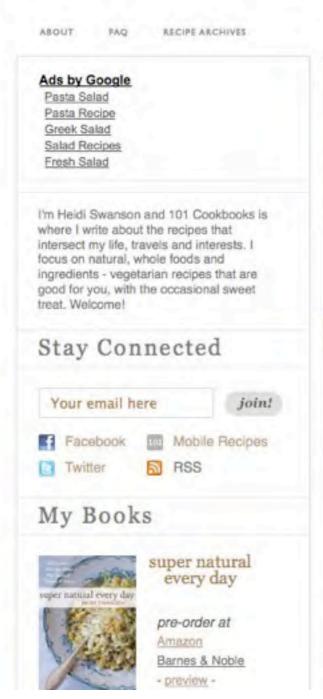
PHOTOGRAPHY

MAKING BOOKS

NATURAL FOODS

W HEIDI LIKES

COOKING





# Buttermilk Farro Salad Recipe

August 12, 2010 | 102 Comments

Today a bit of an apology is in order. Some of you might recall a wheat berry salad I mentioned back in May. I had it at Clyde Common in Portland, Oregon and went back two days in a row to have it for lunch. It has taken me this long to do a farro version in my own kitchen, and my regret is that three months have passed when we all could have been enjoying it. The salad? Simple enough. Plump grains and seasonal vegetables tossed with an herb-flecked buttermilk dressing. I hope I'm

HERE'S A
RESOLUTION
WE CAN ALL
AFFORD
TO MAKE

Google Dustom Search (Search)

CATEGORIES LINKS TWITTER CONTACT SUBSCRIBE SEARCH

3. While the wheat berries are still warm add the dressing and mix. Let it cool for a few minutes. Add the arugula and cherries (and bacon if you please) and mix again. At this point, add the lemon zest and taste for salt and pepper. Don't be shy with the seasoning.

~You can either serve at room temp, or chill in the fridge to let the flavors saturate and serve it as a cold side salad.





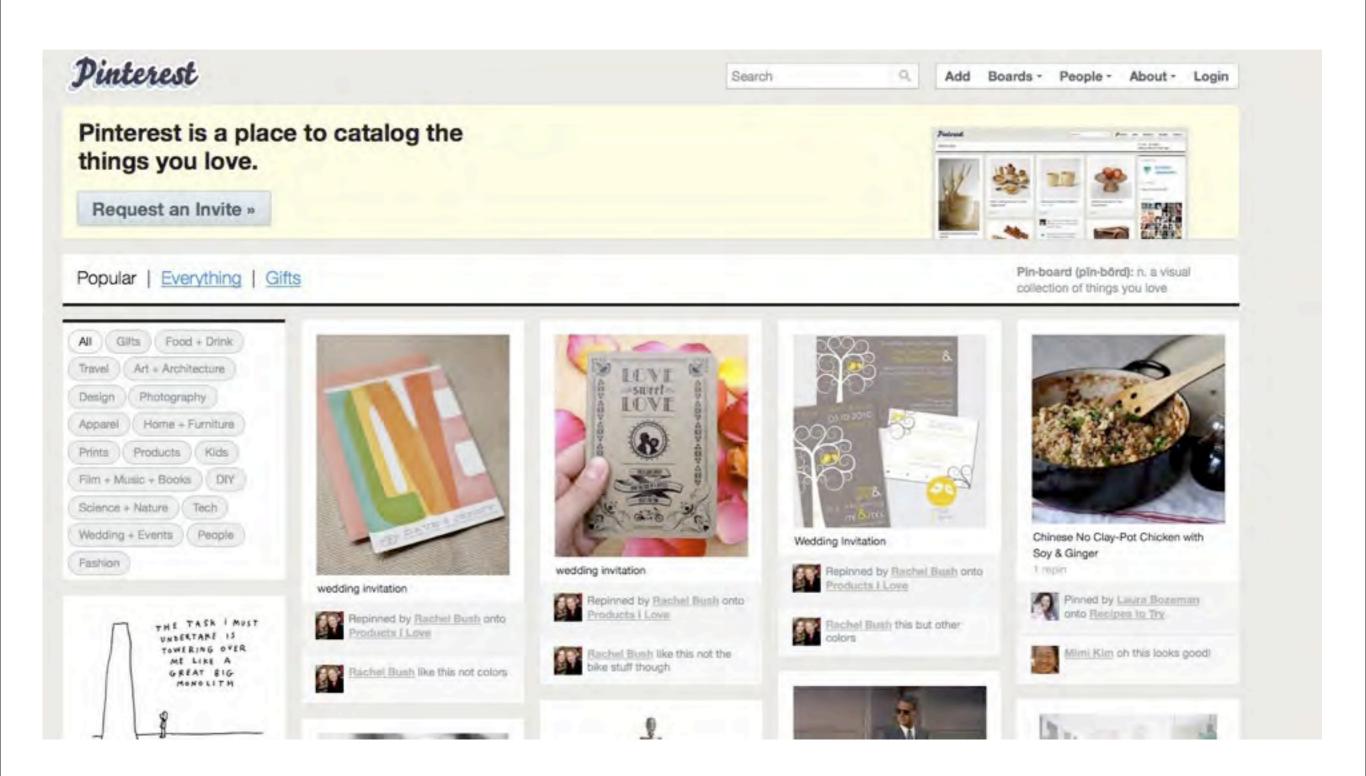
Posted in Entrée. Side

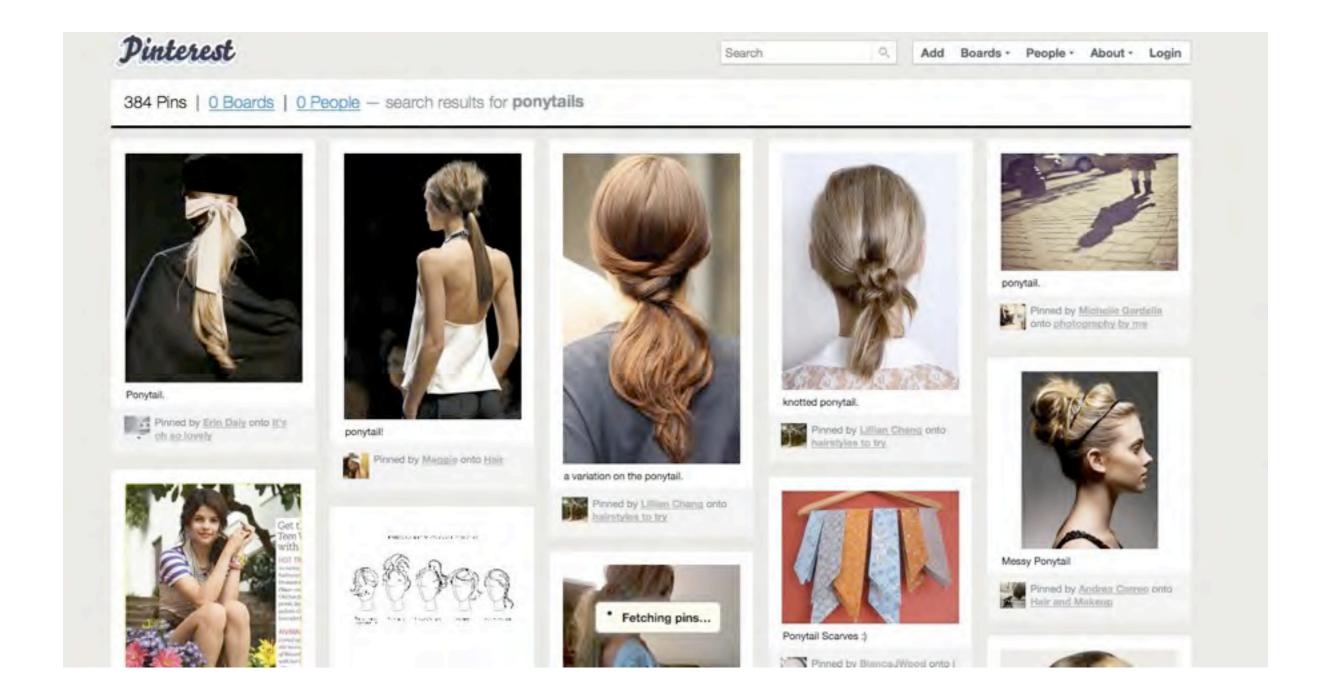
This post is also available in: Danish

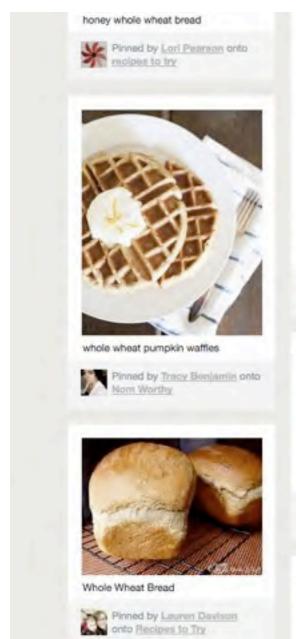


# Spelt & Muesli Scones

We tried a healthier version of scones for our country house brunch. The result was a success! Scones are great because they are quick to make and they taste good. This entry was written by Green









Pinned by <u>Piper Past</u> onto Meat Free Monday Recipes



Pinned by Sara Haupt onto Recipes





Pinned by Shannon Finnell onto Deliciosos



Pinned by Heather Vo onto Recipes



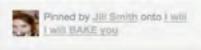


Whole Wheat Apple Muffins





buttermilk whole wheat waffles.



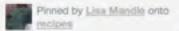


(Cinnamon) Whole Wheat Pretzels



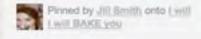


whole wheat buttermilk rolls





whole wheat oat bread.



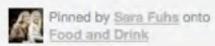
SCROLL TO TOP Search

Add Boards - People - About - Login

### 517 Pins / 1 Boards / 0 People - search results for quinoa



Quinoa Burger





quinoa tabbouleh

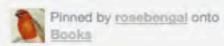
1 like 4 repins

Pinned by Trisha & Janet onto tood and drink



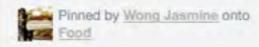


Quinoa, amaranth...





Quinoa with shrimp





breakfast quinoa

1 repin







quinoa cookbook

3 repins



Pinned by Vas Antoniou onto



Quinoa Pilaf

Search

Boards - People - About - Login

309 Pins | 0 Boards | 2 People — search results for oat

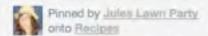


Banana Maple Oat Scone





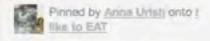
sunflower oat bars







pumpkin banana oats





oat soda bread

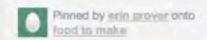




oat soda bread.



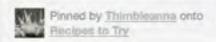






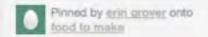


Cranberry Oat Scones



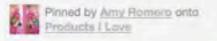


oat bread





oat and honey soap





oat soda bread



