



# Mixed Greens & Herbs Salad with French Dressing

Makes 4 servings ~ \$6.50 (\$1.63 per serving)

## Herbs Salad with Mixed Greens

A salad of tiny lettuces and sweet herbs.

Use many different kinds of leaves: Nothing too strong. Have the flavor of the herbs dominate. Think of something to add crunch, for example Belgian endive or watercress, thinly sliced radish or young fennel.

4 handfuls lettuce leaves

Chervil, parsley, basil, mint, and tarragon sprigs plus a few celery leaves from the center of the bunch

## Classic French Dressing

### Ingredients

1 tablespoon vinegar or lemon juice

½ teaspoon Dijon mustard (optional)

¼ teaspoon sea salt

Freshly ground pepper

4 tablespoons vegetable oil or other flavored oil

*Optional: finely chopped garlic, finely chopped shallot or 1 tablespoon fresh herbs, such as basil, dill, fennel, parsley, oregano, tarragon, cilantro, mint, chives, chervil, sorrel*

### Directions

1. Mix vinegar, mustard, salt, and pepper in a small mixing bowl. (if adding garlic or shallots, add it here)
2. With a fork, slowly mix in oil until blended.
3. Add herbs if desire.

### To make a jar of it:

1 ½ cups oil

½ cup vinegar

1 teaspoon salt

½ teaspoon pepper

1 tablespoon Dijon mustard

1 clove garlic, crushed

*Recipe courtesy of Sharon Crayton*

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