



# Everyday Salad

**Recipe source:** Stephanie Alexander's Kitchen Garden Companion

**Season:** Spring

**Type:** Salad

**Difficulty:** Easy

**Serves:** Serves 20 to taste

**Fresh from the garden:** lettuce, and any other appropriate salad green you can find in the garden

Equipment:	Ingredients:
<ul style="list-style-type: none"><li>• Colander</li><li>• Knife</li><li>• Measuring spoons</li><li>• Serving bowl</li></ul>	<ul style="list-style-type: none"><li>• 8 – 10 handfuls of lettuce, rocket, or any other combination of garden salad ingredients available</li><li>• 2 pinches of sea salt</li><li>• 3 teaspoons of red wine or sherry vinegar</li><li>• Freshly ground black pepper</li><li>• 2 tablespoons of extra virgin olive oil</li></ul>

## What to do:

1. Wash salad ingredients and place in salad spinner. Make sure all grit has been removed.
2. Spin salad dry, and leave in salad spinner.
3. Sprinkle salt into serving bowl.
4. Add vinegar, and gently stir to dissolve salt.
5. Grind in pepper, then add olive oil.
6. Place salad servers in bowl, crossed them over to form a barrier.
7. Place garden salad ingredients on top of servers.
8. Place salad in fridge, and leave until ready to serve.
9. Just prior to eating gently toss salad, and then serve immediately.

Note: Why do you think we cross the salad servers over?