

*From the recipes posted in the Garden of Grace
on the Northern Kentucky Herb Society Web Site*

7/22/2009.

NICOISE SALAD

Prep time: 35 minutes;

Cooking time: 25 minutes;

Makes: 4 servings

1 tbsp white wine vinegar
1 tbsp fresh lemon juice
1 tbsp minced shallot
1 tsp Dijon mustard
¼ tsp sugar
¼ tsp pepper
3 tbsp olive oil

1 lb red potatoes not peeled, cut in ¼-inch slices
1 head lettuce, your preference
12 cherry tomatoes, halved
4 large hard-cooked eggs
½ cup Nicoise olives
2 ripe avocados
5 green onions, sliced into 1-inch pieces

Prepare dressing in a small bowl. With a wire whisk, mix vinegar, lemon juice, shallot, mustard, sugar and pepper until blended. In a thin, steady stream whisk in the oil until blended.

In a 3-quart sauce pan, combine potatoes and enough water to cover. Heat to boiling over high heat. Reduce heat, cover and simmer until tender, about 10 min. Drain.

In a 10-inch skillet, heat 1 inch of water to boiling over high heat. Add green beans; heat to boiling. Reduce heat to low and cook until tender-crisp, 6-8 minutes. Drain. Rinse with cold running water. Drain again.

To serve, pour half of the dressing into a medium bowl. Add lettuce and toss to coat. Line a large platter with the dressed lettuce leaves. Arrange potatoes, green beans, cherry tomatoes, eggs, olives, avocado, and green onions in separate piles on the lettuce. Drizzle remaining dressing over the entire salad.

