

Mesclun and Herb Salad

Mesclun, a mix of tender small greens is enhanced by chopped fresh herbs, fortunately available coast to coast. The first time I made a fresh herb salad was in Paris. I thought the salad made with large amounts of chopped fresh herbs would have a strong and overwhelming taste. The flavor was magnificent. The herbs can be a combination of the 'tender' herbs to include tarragon, chervil, basil, fresh fennel ferns (the top of the fennel bulb), chives, and mint. If using mint note there are two available in markets, spearmint or peppermint, but it is not designated in the markets. For this recipe you can use spearmint or peppermint, with the later being used judiciously as it is quite strong. I especially like this salad made with the chopped ferny greens of fresh fennel bulbs. All of the following herbs can be combined or any may be omitted.

Serves 4

Ingredients:

1 recipe Sherry Vinaigrette
10 cups mesclun salad greens washed and dried in a salad spinner
2 tablespoons finely chopped cup chopped mint
2 tablespoons finely chopped tarragon
2 tablespoons finely chopped flat leaf parsley
2 tablespoons finely chopped chervil
1 tablespoon finely chopped basil
1/3 cup finely chopped fennel tops
1/3 cup toasted pine nuts

1. Toast pine nuts on a baking sheet in a preheated 350 degree oven for 5 minutes or just until golden in color being careful not to burn. Cool
2. Toss the greens and herbs in a large salad bowl. Add vinaigrette and pine nuts; toss well until all the green are coated with dressing.

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Email jill@jillprescott.com
website www.jillprescott.com