

# Spring Greens with Apricot Vinaigrette

TO BE APPEALING AND DELICIOUS, a tossed salad does not need to be decorated with fancy fixings, nor do hearty greens need to be sautéed or steamed. These greens and herbs fall into both categories. Experiment with different combinations and don't be afraid to try something new. A trip to your local farm or farmers' market can fill your salad bowl with all sorts of unusual findings. You might also enjoy this salad with some sliced avocado and pumpkin seeds.

---

6 cups spring greens and herbs of choice (try bok choy, baby chard, chives, dill, escarole, fennel, fennel fronds, garlic scapes, mustard greens, parcel,\* pea shoots, romaine lettuce or other)

Tear greens into pieces and place in large bowl. In separate bowl, whisk together vinaigrette ingredients. Pour vinaigrette over greens, toss and serve.

\*See "What's That?" (page 32) for information on this leafy herb.

SERVES 6

## VINAIGRETTE

1 garlic clove, minced  
1 small shallot, minced  
Juice of 2 Meyer lemons  
¼ cup apricot juice  
¼ cup balsamic vinegar  
½ cup extra virgin olive oil  
1 tablespoon maple mustard  
2 tablespoons maple syrup  
Pinch of sea salt