

Salad of the Imagination

Season: Any

Type: Salad

Difficulty: Easy

Serves: About 40 tastes or 20 portions

Fresh from the garden: Leaves, Herbs etc.

Recipe source: Stephanie Alexander Program

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Salad spinner • Large Bowl • Serving bowls • Knife/scissors • Jar 	<ul style="list-style-type: none"> • 6 cups of mixed salad leaves • 1-2 cups of mixed small leaves/herbs – can be parsley, baby spinach, beetroot leaves, sorrel, mizuna etc. • Vinegar (choose which one) ½ cup • ½ Cup Extra Virgin Olive Oil • Salt and pepper

What to do:

- Choose out of those available which salad or lettuce leaves you would like to include with your six cups and wash them thoroughly in a sink full of cold water.
- Drain them on the draining board and then spin. Tear or chop up leaves roughly into a large bowl.
- Send a pair to the garden to gather about a cup of small leaves and light herbs such as parsley, basil, beetroot leaves and so on. Wash and spin as with other leaves
- Choose which vinegar you would like for your dressing – red wine, balsamic, apple etc. and add in a jar with the olive oil and a little salt and pepper, and any spare herbs brought in chopped finely.
- Shake the dressing in the jar.
- When ready to serve divide salad between bowls for each table and dress before serving.

Note

If you have time you can add some edible flowers or a few seeds – **please check the flowers are edible with Mr Williams or Liz before putting on the salad!**