

FRENCH SIDE SALAD
Submitted by Linda Perkins
makes 2 side salads

8-10 spears of asparagus, cooked any way you like (steamed, boiled, roasted, sauteed or grilled) until tender, then chilled

Lettuce

Walnuts

Dijon Vinaigrette

Arrange lettuce on a plate. Place 4 or 5 asparagus spears on top of the lettuce. Sprinkle with a few walnuts, optional. Drizzle vinaigrette on salad.

DIJON VINAIGRETTE

3 Tablespoons Extra Virgin Olive Oil

1 Tablespoon white wine or champagne vinegar

1 Tablespoon Dijon mustard

1 Tablespoon minced fresh shallots

1 teaspoon dried tarragon

1/4 teaspoon white pepper

1/4 teaspoon salt

1/4 teaspoon sugar

Whisk everything together until well blended.

For variety a little fresh garlic or grated parmesan cheese are also good in the dressing.