

Lettuce and radish salad with fresh herbs

Bon Appétit | April 2005

Makes 2 servings.

3 tablespoons extra-virgin olive oil
1 tablespoon Champagne vinegar
1 tablespoon minced shallot
2 teaspoons Dijon mustard
2 small heads of butter lettuce, outer leaves removed

4 thinly sliced radishes
1 avocado, peeled, pitted, sliced 1/2 inch thick
1/2 cup assorted whole fresh herb leaves (such as tarragon, chervil, parsley, and cilantro)

Whisk oil, vinegar, shallot, and mustard in medium bowl to blend.

Season dressing to taste with salt and pepper. Cut cores from heads of lettuce, keeping heads intact; rinse and dry.

Arrange 1 head of lettuce on each of 2 plates, forming rose shape.

Tuck radish and avocado slices between lettuce leaves.

Scatter fresh herb leaves over lettuce on each plate.

Drizzle salad with dressing and serve.



Imagine ...

- + Knowing where your food comes from, who is producing it, and their ethics and farming practices
- + Working in support of the health of your local community food shed where energy stays local and supports our rural economy

IDAHO'S BOUNTY

www.idahosbounty.org
info@idahosbounty.org
(208) 721-8074

Small Bites

July 2, 2008

Idaho's Bounty Upcoming Events - Enjoy the summer with us!

- July 12:** Strawberry picking at the Raugusts' patch in Jerome- a morning in the strawberry patch (while picking we can talk food, farms and all things Idaho) and take some home!
- July 23:** Local farm tour at Wood River Organics and Crossroads Ranch in the Wood River Valley along with the July potluck.
- August:** Potluck - We would love you to host!
- September:** Harvest Party - time to celebrate all the bounty of our food shed with friends
Annual meeting and potluck
- October:** Farm Tour with Hagerman IDEA - learn the practices of many of our producers on a large farm tour with a fabulous feast of local food to follow.

As always, check our website for details on all of these events.

www.idahosbounty.org