

RECIPE



Rhubarb Salad Dressing

Ingredients

2 ½ teaspoons plus 1 cup extra virgin olive oil	dash of salt
¾ cup small, diced rhubarb	1 teaspoon freshly ground black pepper
2 cloves garlic, minced	
zest of one orange	a head of soft lettuce (Boston or Bibb), gently torn for serving
½ cup orange juice	1 cup walnuts, chopped
2 tablespoons of honey	
½ cup rice wine vinegar	

Sauté the diced rhubarb in the 2 ½ teaspoons of olive oil. Add garlic, orange juice, and stir. Let this simmer for a few minutes then pour into a medium size bowl. Stir in the zest, honey, vinegar, salt, and pepper. Slowly whisk in the 1 cup of olive oil.

Put walnuts in a small baking pan. Toast at 350° for 6 to 8 minutes. **WATCH CAREFULLY!!** You want the nuts nicely toasted but not burnt. Let cool.

Pour a little dressing over a salad of soft lettuce and toasted walnuts. Serve.