



Oma's Green Mountain Salad

- 1 seedless cucumber, chopped
- 1 pint cherry tomatoes, sliced in half
- 3 ribs of celery, chopped
- 6 red radishes, quartered
- 1/2 cup sliced chives, minced
- 1 Tablespoon tarragon leaves
- 2 avocados, diced
- Fresh Lemon Vinaigrette (See recipe below)
- 3 heads little gem lettuce, washed

In a large, wooden salad bowl, place cucumber, tomatoes, celery, radishes, chives, tarragon, and avocado. Drizzle fresh lemon vinaigrette over the vegetables and marinate for 5 minutes.

Add little gem lettuce and toss well to combine. Serve immediately with a few more cracks of fresh pepper serves 6-10

Fresh Lemon Vinaigrette

- 2 cloves garlic, stem removed
- 1 tsp kosher salt
- 1 whole lemon, juice and lemon zest
- 1/3 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- Mill ground black pepper as desired

Place the garlic clove on a cutting board. Using a heavy knife, place the blade flat on the clove and press down. Then sprinkle the salt on the garlic clove. Using the side of your knife, press down and drag the knife across the garlic/salt mixture. Repeat until a paste forms.

In a mixing bowl, whisk the garlic paste with the lemon juice, lemon zest, olive oil, vinegar and black pepper.

Recipe by: Chef Sarah Grueneberg

This salad is served at Monteverde Restaurant.

Little Gem Lettuce is a compact hybrid green that is slightly sweet, crisp, and has frilly interior leaves. Chef Sarah Grueneberg loves using this lettuce because it has a lovely tenderness of green leaf and softness of Boston Bibb.

For More Information See:

<https://www.cbsnews.com/news/the-dish-chef-sarah-grueneberg/>

<http://www.chicagomag.com/Chicago-Magazine/April-2017/Little-Gem-Lettuce-Is-the-New-Kale/>

Cook's Note: You may have difficulty getting Little Gem Lettuce. A tender Boston Bibb or Assorted Tender Lettuce can be substituted.

About the Recipe: The fresh lemon vinaigrette gives the salad a citrus burst of flavor. The fresh chives enhance the tender lettuce, tomatoes, radishes, and cucumbers, adding a fresh garden flavor. Adding those soft textured, healthy, diced avocado pieces help make this a perfect lunch or dinner salad.