



Country Fresh Flower Garden Salad

Light Lemon Honey Mustard Vinaigrette

- 2 teaspoons white wine vinegar
- 1 teaspoon fresh lemon juice
- 1 teaspoon Dijon style honey mustard
- 3 Tablespoons olive oil
- Salt; black pepper to taste

Country Garden Salad:

- 1 (4.5 ounce) container butterhead soft lettuce
- 1 mini cucumber, thinly slice
- 1 kohlrabi, peeled, chopped matchsticks
- 1 small watermelon radish, sliced, quartered
- 1/2 cup frozen baby peas, defrosted
- 2 Tablespoons coarse torn mint leaves
- 2 Tablespoons minced chives
- 3 Tablespoons shelled pistachio nuts
- 1/3 cup pea tendrils
- 1(15 to 18 count) packet organic edible flowers

Prepare Vinaigrette:

In a small bowl, whisk vinegar, lemon juice, and mustard to blend. Whisk in olive oil; season to taste with salt and black pepper.

Place about 4 to 6 large leaves in a circle on salad serving platter. Tear remaining lettuce leaves into large bowl. Add cucumber slices, kohlrabi, peas, mint leaves, chives, and nuts. Drizzle vinaigrette over salad; toss to lightly coat. Toss in pea tendrils to coat.

Place salad on serving platter. Garnish the salad with edible flowers.

Serves: about 4 to 6

Cook's Note: Make sure you purchase your organic edible flowers from a gourmet grocery store or trusted farmer's market rather than a florist or plant store. Use only unsprayed organic petals and blooms.

About the Recipe: It's a touch of gourmet greens for a special occasion. Each flower will add its own delectable flavor, some floral, some herbal. The salad is like a whimsical carnival of tastes enrobed in mild lemon honey mustard dressing. You can add or subtract your favorite salad ingredients so feel free to experiment. Enjoy the bright and lively country garden flavors!