

Salad of Winter Greens with Italian Homestyle Dressing

from Lynne's Sunday Suppers, February 2000

Serves 4

Ask the children to make this salad. They can wash the greens, spin them dry + season and toss the salad. When I was growing up, every night we had a big bowl of salad - a mix of mild and tangy, changing with what my mother found in the market. My mother loves raw onion so that was always in our salad, too. If you don't like it, leave it out - but do try the trick of marinating raw onion in vinegar to remove its bite. It makes the onion sweet.

At our house dressing was never made on the side and added to salad. Instead, dressing the salad was a ritual always done at the table. First my mother sprinkled it with seasonings. She tossed the greens with only enough olive oil to give them a little gleam. She sprinkled a little vinegar in and tossed again. Then she always tasted a leaf, thought for a moment, and added a little more salt, or oil, or vinegar. Another taste, and finally she let us take the salad. So trust you own taste. And just one other thing: always dress a salad just before serving.

- 1/2 medium red onion, cut into thin rounds
- 1/4 C wine or cider vinegar
- 1 head red leaf lettuce or Bibb lettuce
- Half a head of romaine lettuce
- Salt + freshly ground black pepper
- 1/2 tsp dry basil
- 2-3 TBS extra-virgin olive oil

In bowl combine onion and vinegar - let stand about 30 minutes. Wash greens and dry them in salad spinner. Tear into bite-size pieces. Turn into a big salad bowl. Sprinkle with salt, pepper + basil. Add 2 TBS olive oil - toss. Add about 2 TBS of the onions' vinegar, along with drained onions. Toss well. Taste, adjusting seasonings, adding more oil or vinegar if you'd like. Once the salad pleases you, serve it up.

February's Sunday Suppers Menu

Tuscan Roast Chicken

Spice-Roasted Pears