

# SIMPLE SALAD

I never think of myself as a great salad maker. Somehow I never get the oil and vinegar ratio quite right. This recipe, inspired by Patricia Wells' Cheesemaker Salad, uses cream instead of oil, which gives it a lighter and richer flavor. I serve it with mixed greens, but you can substitute spinach or your favorite salad greens.

## **INGREDIENTS**

3 tablespoons white wine vinegar

1 shallot, peeled and sliced

3 tablespoons heavy cream

salt and pepper to taste

fresh mixed greens

12 cherry tomatoes, cut in half

$\frac{1}{2}$  cucumber sliced

$\frac{1}{4}$  cup feta cheese, crumbled (optional)

## **PREPARATION**

Combine vinegar and shallot in small bowl. Let marinate for two hours.

Place greens, cucumbers, and tomatoes into a big salad bowl. Season with salt and pepper. Pour vinegar and shallots on top and gently toss. Drizzle heavy cream and gently toss.

Garnish with feta cheese. (optional)