

SALADE D'HIVER
JULIA CHILD'S WINTER SALAD (SERVES 6)

VINAIGRETTE:

1 to 2 tb. Wine vinegar or combination of lemon juice and vinegar

1/8 tsp. Salt

¼ to ½ tsp dry or Dijon mustard

6 to 8 tb. Olive oil

Fresh ground pepper

Optional: minced shallots, scallions and/or dried herbs such as tarragon, basil, etc.

Can be made directly in the salad bowl, in a jar or in a blender.

THE SALAD:

This is called a winter salad because it is made with chicory type vegetables which substitute for lettuces which are grown in the spring.

Drain a can of sliced or julienne beets and toss with a few spoonfuls of vinaigrette and let stand 20 to 30 minutes.

Before serving toss the sliced endives and other winter vegetable with vinaigrette in the salad bowl.

Mound the beets on top and decorate the edge of the bowl with whole leaves of endive. Spoon Vinaigrette over all and decorate with chives or other herbs.