

STRICTLY *Sundays*

HEART OF PALM SALAD

8-10 servings

Dressing

½ cup olive oil
1 tablespoon Dijon mustard
Salt to taste
Cracked pepper to taste
1 teaspoon tarragon
1 or more garlic cloves, minced

Combine all but olive oil in small bowl.
Whisk in olive oil in a stream.



The Salad

2-3 heads lettuce, preferably red leaf, torn into pieces
4 large tomatoes, cut into wedges
2 cans heart of palm, drained, sliced into rounds (approx ¼-inch thick)
Fresh basil leaves, washed and snipped into strips
Approximately ¼ pound Roquefort or other bleu cheese, crumbled.
1 cup Kalamata olives, pitted and coarsely chopped (optional)

Combine lettuce, tomatoes, hearts of palm, and basil in a large bowl. Toss salad with dressing to taste. Sprinkle with cheese and olives.

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