

Sunday Supper

Heirloom Salad Greens with Strawberry Lavender Vinaigrette

One full head of heirloom lettuce—washed and torn
1/4—1/2 cup each - bite-size pieces of heirloom sorrel, giant
red mustard—washed
1/2 cup—bite size pieces of Nero de Toscano heirloom kale—
washed
3-4 tablespoons fresh chopped parsley, cilantro.
1-2 small heirloom Boothby Blonde or Lemon cucumbers [or
3-4 Fin de Meaux cucumbers] washed, sliced thin or cubed
Edible flowers

***Don't forget, we offer this heirloom salad blend fresh
from our home produce stand in 4 oz and 8 oz sizes.
Email us for more information.***

Strawberry Lavender Vinaigrette

2-4 tablespoons of Rolling Hills Strawberry Lavender Jam
1/4 cup of extra virgin olive oil
1/4 cup of balsamic or red wine vinegar
2-4 tablespoons of water
1/2 teaspoon black pepper—ground
1/4 teaspoon sea salt [or kosher]
Pinch of cayenne.

Combine with whisk and refrigerate until use [and following]



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