

Greek Salad with Shallots Vinaigrette (serves 8)

2 tbsp white balsamic vinegar

1 tsp fresh lemon juice

1 small shallot, halved

2 tbsp extra-virgin olive oil

2tbsp canola oil

Salt & freshly ground pepper

10 ounces mixed baby greens, coarsely chopped

4 Belgian endives- halved, cored and coarsely chopped

1 English cucumber- peeled, halved and cut into ½ inch dice

1 pint grape tomatoes, halved

¼ cup coarsely chopped dill

5 ounces pitted kalamata olives, (¾) cup halved

½ pound feta cheese, crumbled (2 cups)

In a blender combine the vinegar, lemon juice and shallot and puree. With the machine on, add the olive juice and canola oil and puree until emulsified. Season the dressing with salt & pepper.

In a bowl, toss the greens, endives, cucumber, tomatoes, dill olives and feta. Add half of dressing, season with salt& pepper and toss. Add the remaining dressing , toss and serve.

Dressing can be refrigerated overnight.

From: Colin Devlin Food & Wine annual cookbook 2007 (Marianne)