

# Salade Canaille

1 1/2 Tbs white wine vinegar  
1/2 tsp kosher salt  
1 Tbs walnut oil  
2 1/2 Tbs oil (not olive oil, use mild neutral tasting vegetable oil)  
1/4 tsp fresh ground black pepper  
pinch of cayenne  
5 cups mixed greens, see notes  
3 large basil leaves, slivered  
2 tsp chopped chives  
2 tsp chopped Italian parsley  
2 tsp shallot, minced  
1 tsp orange zest

Whisk together salt and vinegar, add both oils. Season with black pepper and pinch of cayenne (cayenne is for a spark not heat) Add a bit more oil or vinegar as needed. Set aside.

Wash, dry and chill greens. For freshest flavor, prep herbs, zest and shallots just before needed.

Gently toss all together, adjust seasoning. Serve.

## Lailas Notes

*I love baby arugula, frisee, butter lettuce and a bit of radicchio for color. But any beautiful fresh blend works as long as it is an exciting mix of textures and flavors.*

*Tasty with hazelnut oil.*

*For an Asian twist use sesame oil and rice wine vinegar. Omit orange zest and maybe add a bit of finely minced ginger.*

*Have fun with the herbs! Mint, tarragon, dill, chervil and cilantro all add bursts of herby goodness. Think what would complement the rest of the meal.*

*A light fresh tasting salad to accompany a rich meal. This is not the time for added nuts, cheese etc.*

*Adapted from a Paula Wolfert recipe.*