

City Wife COUNTRY LIFE

GREEN SALAD FOR COMPANY

FOR THE SALAD:

- 🍷 LETTUCE (ROMAINE, RED/GREEN LEAF, ANYTHING BUT ICEBERG)
- 🍷 1 LARGE TOMATO (SECTIONED LIKE AN ORANGE)
- 🍷 LARGE BLACK OLIVES (SLICED... IT STRETCHES 'EM)
- 🍷 ¼ CUP BLUE CHEESE (OR FETA) CRUMBLES
- 🍷 1 LARGE AVOCADO (SPOONED OUT, NOT DICED FOR PETE'S SAKE!)
- 🍷 CROUTONS
- 🍷 SOME PEOPLE LIKE CRAISINS; I DON'T.

FOR THE DRESSING:

- 🍷 ITALIAN SEASONING TO TASTE (OR ABOUT ½ TSP)
- 🍷 GARLIC POWDER TO TASTE (OR ABOUT ½ TSP)
- 🍷 ONION POWDER TO TASTE (OR ABOUT ½ TSP)
- 🍷 SALT/PEPPER TO TASTE
- 🍷 2 BIG SPLASHES RED WINE VINEGAR
- 🍷 ½ LEMON (JUICED)
- 🍷 FRESH PARSLEY (ABOUT A TBSP. SNIPPED)
- 🍷 ¼ CUP PARMESAN CHEESE FROM THE GREEN CAN (NOT THE GOOD STUFF)
- 🍷 GOOD OLIVE OIL

1. ASSEMBLE THE SALAD. JUST THROW IT IN A BIG BOWL, REALLY.

2. PUT ALL OF THE DRESSING INGREDIENTS INTO A BLENDER EXCEPT THE OLIVE OIL. TURN ON THE BLENDER, OPEN THAT LITTLE HATCH YOU NEVER USE ON THE TOP OF YOUR BLENDER (IF YOU STILL HAVE THE COVER), AND SLOWLY POUR THE OLIVE OIL IN. HOW MUCH? WELL, KEEP DRIBBLING AND WATCHING THAT EXPENSIVE OIL GO IN THE BLENDER... WHEN YOU CAN'T IMAGINE ADDING ANOTHER DROP, KEEP GOING. THAT'S USUALLY ENOUGH (I'D GUESSTIMATE 1/3 CUP).

3. THIS STEP IS HARD FOR MOST PEOPLE. TAKE A DEEP BREATH, RID YOURSELF OF PRECONCEIVED AMERICAN NOTIONS, AND READ ON.

RIGHT BEFORE SERVING, POUR THE DRESSING ON THE SALAD AND TOSS IT.

DON'T LET PEOPLE POUR THE DRESSING ON FOR THEMSELVES!!!

IF THEY DON'T LIKE IT, TOUGHEN TOENAILS. WHAT MAKES THIS SALAD IS THE AVOCADO SMEARING ITSELF AROUND THE LETTUCE WHEN YOU TOSS IT AND THE DRESSING SOAKING INTO THE CROUTONS.

YOU MISS THAT IF HEALTH-NUTS DRIBBLE A LITTLE AND DON'T TOSS.