

TOSSED GREEN SALAD WITH OIL AND LEMON DRESSING

Dressing for 1 1/3 cups, enough for 12 plus servings:

4 strips of fresh lemon peel (1 by 2 1/2 inches each

1/2 tsp salt

1 Tbsp Dijon-type prepared mustard

2 to 4 Tbsp freshly squeezed lemon juice

1 cup fine fresh oil

Freshly ground pepper

Mince the lemon peel very finely with the salt, scraping it into the mortar. Mash into a fine paste with the pestle. Using an electric beater, incorporate the mustard and 2 Tbsp of the lemon juice. When thoroughly blended, start beating in the oil by droplets to make a homogeneous sauce. Beat in droplets of more lemon juice. Add salt and pepper to taste.

Wash and dry 2 pounds of salad greens. Shortly before serving, turn the greens into the salad bowl. Pour on half of the well-blended dressing and toss thoroughly. Add more dressing until leaves are lightly and uniformly covered. Taste a leaf and adjust seasoning.