

Alpine Salad

Fun With Fondue | December 2004



- 1½ LB. ASSORTED GERMAN SAUSAGES*, CUT INTO ¼-INCH SLICES
- 1 TBSP. OLIVE OIL
- 12 CUPS TORN MIXED GREENS
- 1 RECIPE *BAVARIAN LODGE HOUSE VINAIGRETTE*
- 1½ CUPS CHERRY TOMATOES, HALVED
- 3 HARD-COOKED EGGS, QUARTERED
- 1 MEDIUM RED ONION, SLICED

In a large skillet cook sausages in hot oil about 10 minutes or until browned.

In a very large bowl toss greens with desired amount of vinaigrette. Divide greens between 6 serving plates; top with sausage. Arrange 2 egg quarters and several cherry tomatoes on each plate. Sprinkle with the onion slices. Makes 6 servings.

*TIP: The Bavarian uses a trio of veal brat, Nurmberger brat (pork sausage), and Depreziner (spicy red sausage) for this salad. Smoked or plain fully cooked bratwursts work as well.

BAVARIAN LODGE HOUSE VINAIGRETTE

- 4½ TSP. SNIPPED FRESH BASIL OR 1½ TSP. DRIED BASIL, CRUSHED
- 4½ TSP. SNIPPED FRESH OREGANO OR 1½ TSP. DRIED OREGANO, CRUSHED
- 1 TSP. SNIPPED FRESH THYME OR ¼ TSP. DRIED THYME, CRUSHED
- 4 TSP. DIJON-STYLE MUSTARD
- 1 TSP. DRIED MINCED GARLIC
- ¼ TSP. SALT
- ¼ TSP. FRESH CRACKED BLACK PEPPER
- ½ CUP BALSAMIC VINEGAR
- ¾ CUP OLIVE OIL AND/OR CANOLA OIL

In a food processor combine herbs, mustard, garlic, salt, and pepper. Add balsamic vinegar. Cover. With processor running, add oil in a thin, steady stream, processing until well-combined. Store, covered, in refrigerator up to 5 days. Makes 1¼ cups.