

Spring Salad

Planter's Potluck | March 2006



The tangy Lemon Oil in the vinaigrette is worth making. Use any extra oil to drizzle on vegetables, soups, or pasta, or for another batch of vinaigrette.

- 1½ LB. BABY OR REGULAR-SIZE FENNEL, TRIMMED**
- 8 CUPS MIXED MICRO OR BABY GREENS, SUCH AS ARUGULA, BEET SHOOTS, AND/OR KALE**
- 1 CUP ASSORTED HERBS, SUCH AS PARSLEY, CHERVIL, TARRAGON, THYME, MINT, CILANTRO, AND/OR CHIVES**
- 1 CUP SHELLED, ROASTED PISTACHIO NUTS**
- ½ CUP LEMON VINAIGRETTE (SEE RECIPE BELOW)**
- SALT AND GROUND BLACK PEPPER**
- 10–12 SOFT-COOKED OR HARD-COOKED FARM-FRESH EGGS*, PEELED WHILE STILL WARM AND HALVED LENGTHWISE**

Thinly slice fennel (a mandoline slicer works well). In a very large bowl toss together fennel, greens, herbs, and pistachio nuts. Add half the *Lemon Vinaigrette*; toss to coat. Season with salt and pepper.

Divide salad among individual salad plates or bowls and top with warm eggs. Pass remaining *Lemon Vinaigrette* or save for another use. Makes 10 to 12 servings.

LEMON VINAIGRETTE: In a screw-top jar combine $\frac{1}{3}$ cup olive oil, $\frac{1}{4}$ cup lemon juice, $\frac{1}{4}$ cup *Lemon Oil* (see recipe), and $\frac{1}{2}$ teaspoon Dijon-style mustard. Cover; shake well. Season to taste with salt and ground pepper. Makes $\frac{3}{4}$ cup.

LEMON OIL: Remove peel from 1 large lemon using a vegetable peeler. Scrape any white pith off peel. In a small saucepan combine lemon peel, 2 cups canola oil, 4 sprigs lemon thyme or thyme, and 1 stalk lemon grass, peeled and finely chopped (1 teaspoon). Heat over very low heat 1 hour. Do not let oil boil. Remove from heat; cool completely and strain. Cover and chill until ready to use or for up to 2 weeks. Makes 2 cups.

***TO SOFT-COOK EGGS:** Place eggs in a single layer in a pan; add enough cold water to just cover. Bring to a rapid boil (large rapidly breaking bubbles) over high heat. Remove from heat; cover. Let stand 2 to 4 minutes; drain.