

Strawberry and Spring Onion Salad

Ripe & Ready | May 2006



Chef Amy Tornquist of the Nasher Museum Café in Durham, North Carolina, believes fresh spring onions are gentle enough to pair with strawberries. Top this spring toss with edible flowers, such as nasturtiums, pansies, violets, and marigolds.

- 1 TBSP. CHAMPAGNE VINEGAR OR WHITE WINE VINEGAR
- 2 TSP. SNIPPED FRESH CHIVES
- 2 TSP. DIJON-STYLE MUSTARD
- 1/4 TSP. SALT
- 1/4 TSP. SNIPPED FRESH DILL
- 1/8 TSP. GROUND BLACK PEPPER
- 3 TBSP. OLIVE OIL
- 1 LB. STRAWBERRIES, HULLED AND SLICED 1/4 INCH THICK
- 2 BUNCHES GREEN ONIONS, THINLY SLICED
- EDIBLE FLOWERS (OPTIONAL)

In a small bowl combine vinegar, chives, mustard, salt, dill, and pepper. Whisk in olive oil to form an emulsion.

In a medium bowl combine strawberries and onions. Toss with dressing. Garnish with edible flowers, if desired. Serve immediately. Makes 4 to 6 servings.