

# SONOMA SALAD WITH WALNUTS

Active time: 30 min. Start to finish: 30 min. Makes 6 servings.

## Ingredients

- 1/4 cup chicken stock or broth
- 1 teaspoon rendered duck fat (from garlic confit purée)
- 1/2 small garlic clove, minced
- 1/2 tablespoon whole-grain mustard
- 2 tablespoons Sherry vinegar
- 1/2 cup walnut oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups watercress sprigs (2 1/2 oz)
- 2 cups trimmed arugula (2 oz)
- 2 cups tender purslane sprigs (3 oz)
- 2 cups red oak leaf lettuce (2 oz)
- 1 cup baby mustard greens (2 oz)
- 1 cup fresh chervil sprigs
- 1/2 cup fresh basil leaves
- 1 cup walnuts, toasted (4 oz) and coarsely chopped

## Preparation

Boil stock in a small saucepan until reduced to about 1 tablespoon. Whisk in duck fat, garlic, and mustard, then stir in vinegar, oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper (do not emulsify or dressing will weigh down greens).

Just before serving, toss greens and herbs with remaining 1/2 teaspoon salt and 1/4 teaspoon pepper in a salad bowl. Add walnuts and drizzle some of dressing around side of salad bowl, then toss gently. If necessary, add more dressing in same manner to just coat.

Cooks' note: Walnuts can be toasted 2 days ahead and kept in an airtight container at room temperature.

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