

SORREL SALAD WITH CREAMY CHIVE DRESSING

For dressing

1/4 cup whole-milk yogurt
1 tablespoon extra-virgin olive oil
1 tablespoon fresh lemon juice
1 tablespoon minced shallot
1 tablespoon finely chopped fresh chives
1 teaspoon sugar
1/2 teaspoon Dijon mustard
1/4 teaspoon salt

For salad

1/2 lb sorrel, coarse stems discarded and leaves torn into bite-size pieces (4 cups)

1/2 lb hearts of romaine, torn into bite-size pieces (4 cups)

1/4 lb frisee, trimmed and torn into bite-size pieces (2 cups)

1/2 cup loosely packed fresh flat-leaf parsley

2 tablespoons loosely packed fresh tarragon, leaves coarsely chopped if large

Whisk together all dressing ingredients in a large bowl. Toss together all salad ingredients with the dressing in a large bowl. Season with salt and pepper.

Yield: 4 servings.

Source: Gourmet Magazine