

Lexington Farmers' Market

2007 Season



Farmers' Market Salad with Balsamic Vinaigrette

Serves 6

Items in bold are available seasonally at the Lexington Farmers' Market

Ingredients:

8 cups **mixed salad greens**: baby spinach, arugula, mesclun greens or 2 small heads

butter lettuce, torn into bite-size pieces

1 lb. **green and/or yellow beans**, trimmed

1 lb. **baby new potatoes**

$\frac{1}{4}$ cup red wine vinegar

2 Tbs. balsamic vinegar

1 Tbs. Dijon mustard

$\frac{1}{2}$ cup olive oil

1 Tbs fresh chopped **basil**

1 Tbs. fresh chopped **parsley**

salt and pepper to taste

Preparation:

Steam potatoes until just tender, about 10 minutes. Transfer to plate; cool. Steam green beans until crisp-tender, about 7 minutes. Rinse under cold water; drain. Pat dry with paper towels. *Potatoes and green beans can be made 6 hours ahead. Wrap separately in paper towels. Place in resealable plastic bag; chill.*

In a small bowl, combine vinegars and mustard and whisk until smooth. Gradually whisk in olive oil. Add basil and parsley and stir. Season with salt and pepper to taste and set aside.

Note: any leftover dressing can be refrigerated for later use.

Combine greens in large bowl. Add enough vinaigrette to coat lightly and toss, adding more as needed. Arrange on large platter. Add potatoes and green beans to same large bowl; add remaining dressing to taste and toss. Arrange potatoes and beans atop greens and serve.