

Spring Salad with Herbs and Dandelion Vinaigrette

If the warm weather is bringing up dandelions in your yard try this tasty way to get rid of them. Only use flowers from chemical free lawns and just using the petals cuts down the bitterness. Use whatever herbs you have, these are the ones that come up first in my garden. If you planted your garden with seed and thin when they sprout, this is a great way to use those carrot, radish, broccoli, etc. thinnings as well.

Yield: 4 salads

Amount	Measure	Ingredient
4	cups	lettuce, washed and torn
1/2	cup	assorted fresh herbs, such as parsley, cilantro, oregano, dill or other baby greens
2	tbsp	dandelion petals
1/2	cup	dandelion petals
1/4	cup	water
1	tbsp	lemon juice
1	tbsp	orange juice
1	tsp	Dijon mustard
1	tsp	salt
1	tsp	garlic
1 1/2	cups	extra virgin olive oil

Method:

1. Heat the water to a simmer in a pot and add the dandelion petals. Cut off the heat and allow to steep 10 to fifteen minutes.
2. In a mixing bowl, add the lemon and orange juices, mustard, salt and garlic.
3. Strain the petals, adding the liquid to the mixing bowl. Discard the petals
4. Whisk the mixture together and then slowly whisk in the olive oil, pouring in a steady stream.
5. Taste the vinaigrette and season with more salt if necessary.
6. Arrange the lettuces on four plates and scatter with whatever herbs you are using.
7. Drizzle with vinaigrette, reserving extra for future use.

8. Sprinkle with 2 tablespoons of dandelion petals.