



Quail Mountain Fresh

Chervil, Tarragon, Parsley, Chives

BALSAMIC HERB DRESSING

- 3 Tablespoons balsamic vinegar
 - 1 Tablespoon lemon juice
 - 1 Tablespoons dijon mustard
 - 2-3 Tablespoons chopped Quail Mountain chervil, tarragon, parsley and chives
 - 1/4 teaspoon each: salt, pepper and sugar
 - 1 clove garlic, minced
 - 1 cup olive oil
- Combine all ingredients except oil in a medium bowl; mix well with whisk to combine. Slowly whisk in oil.
Makes approximately 1 1/2 cups.

Summer Salad
Collection

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