



Quail Mountain Fresh Tarragon, and Edible Flowers

Colorful Salad

Orange Almond Salad with Fresh Tarragon and Edible Flowers

Dressing:

1/2 cup white wine vinegar, 1 1/2 Tablespoons chopped Fresh Tarragon, 1 cup vegetable oil
2 teaspoons sugar, 1 teaspoon Dijon mustard, 1/4 teaspoon each salt, pepper, and garlic powder

Salad:

1 or 2 heads baby Red Romaine lettuce or Red Oakleaf lettuce
1 or 2 heads baby Green Bibb or Limestone lettuce
1 (11-oz.) can Mandarin Oranges, drained, 1/2 cup slivered almonds, toasted
1/2 cup sliced Fresh Chives (or Green Onions)

Flowers,:

(note: use only "edible" unsprayed flowers)
Petals from: Calendulas, Mums and Marigolds

Combine all dressing ingredients into a jar with a tight lid; shake well to blend and chill. To prepare salad, line a large salad bowl with larger Romaine leaves. Tear the remaining lettuce leaves into pieces and place in a bowl with remaining salad ingredients. Shake dressing well pour over salad and toss gently. Serve the tossed salad and sprinkle petals from 10 to 12 flowers over the salad like confetti. Makes 8 servings.

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