

# TheRecipeWorks - Special Strawberry Salad

## Special Strawberry Salad

Serves: 6

1 head Boston lettuce, well washed and thoroughly dried  
1 bunch arugula, well washed and thoroughly dried  
1 red onion, very thinly sliced  
1 pint strawberries, thinly sliced and marinated in 2 tablespoons raspberry vinegar  
1 cup walnut pieces, toasted

Dressing:

1 teaspoon Dijon mustard  
1/4 cup raspberry vinegar (some drained from the strawberries)  
1/4 cup walnut oil  
1/2 cup canola or grapeseed oil  
Pinch of sea salt and a few turns of freshly ground pepper

Remove pithy bottoms from Boston lettuce leaves, and remove the woody arugula stems.

Drain the strawberries, and put the first five ingredients into a large, shallow bowl.

In a small bowl, whisk together the mustard and vinegar, then add the walnut oil, whisking all the while. Continue whisking while dribbling in the canola oil, then add the salt and pepper. Taste and correct the seasoning.

Toss with the salad just before arranging on individual plates or salad bowls.