

Mixed Green Salad with Creole Vinaigrette

Ingredients

1 medium shallot, finely minced

2 ounces sherry vinegar (or try your favorite vinegar)

1 tablespoon Creole mustard/Dijon

3 ounces extra-virgin olive oil

3 ounces walnut oil

3 or 4 drops of Crystal or Tabasco hot sauce, to taste

Salt and freshly ground black pepper, to taste

Mixed greens

Creole tomatoes, quartered (cut into eighths if they're really big)

Red onions, very thinly sliced

Method

For the dressing, combine the shallots, vinegar, hot sauce and Creole mustard. Slowly whisk in the oils until the dressing is emulsified, then season to taste with salt and pepper.

Toss the greens and tomato quarters with the dressing. Plate the salads, allowing 4 tomato quarters per person.