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3-2-1 Honey Balsamic Dressing

When the first of our overwintered lettuces are harvested out of the cold frame, I like to lightly coat them with this easy dressing made sweet with local honey. So simple...so delicious...and a recipe that's really easy to remember!

3 tablespoons extra virgin olive oil
2 tablespoons balsamic vinegar
1 tablespoon local honey
8 cups Spring salad greens, washed and dried
Salt and freshly ground black pepper to taste

Place the oil, vinegar, and honey in the bottom of a large salad bowl and whisk with a fork to combine.

Add the greens and toss until they are evenly coated with the dressing.

Add salt and pepper to taste.

Serve immediately.

Makes 4 side dish or first course salad servings.

Victoria Wesseler

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