

BUTTER LETTUCE SALAD WITH MANDARIN ORANGES

(recipe courtesy Wolfgang Puck, "Wolfgang Puck Makes it Easy," Rutledge Hill Press, 2004)

Yield: Serves 4

1 head butter lettuce, leaves separated, washed, and dried

1/3 cup Mandarin orange sections

2 teaspoons fresh chives

2 or 3 radishes, thinly sliced (optional)

1/2 cup citrus vinaigrette (recipe follows)

1. Tear the leaves into medium pieces and toss with the orange sections, chives, radishes, and vinaigrette. Serve at once.

CITRUS VINAIGRETTE

(recipe courtesy Wolfgang Puck, "Wolfgang Puck Makes it Easy," Rutledge Hill Press, 2004)

Yield: Makes 1-1/8 cups

1-1/2 cups orange juice

1 shallot, minced

1 teaspoon minced fresh thyme

2 tablespoons balsamic vinegar

1/3 cup olive oil

1/3 cup walnut or hazelnut oil, or use 2/3 cup of olive oil in all

Kosher salt and freshly ground black pepper

1. Bring the orange juice to a boil in a medium saucepan. Reduce the heat and simmer until the orange juice has reduced to 1/3 cup. Cool to room temperature and mix together with the shallot, thyme, and balsamic vinegar. Whisk in the oil or oils and season to taste with salt and pepper. Refrigerate until ready to use.