
Lemon Herb Vinaigrette Salad with Feta Cheese

The Back Porch Restaurant - Belle Vernon, PA

Pittsburgh Chefs Cook Book - 1989

1 large bunch leaf lettuce, torn into bite-size pieces

1 teaspoon chopped parsley

1 teaspoon oregano

1/2 teaspoon minced shallots

1/2 teaspoon minced garlic

juice of one lemon

4 tablespoons red wine vinegar

pinch sugar

2 egg yolks

3/4 cup olive oil

1/4 cup vegetable oil

1 cup sliced mushrooms (for garnish)

1 cup crumbled Feta cheese (for garnish)

salt (to taste)

fresh ground pepper (to taste)

In a bowl, combine the parsley, oregano, shallots, garlic, lemon juice, vinegar and sugar. Whisk in the slightly beaten egg yolks. Slowly pour in the olive oil and vegetable oil, whisking continually until thoroughly combined. Add salt and pepper.

Place the lettuce on chilled plates and drizzle the dressing over the top.

Garnish with mushrooms and Feta cheese.

Salads

Per Serving (excluding unknown items): 2114 Calories; 228g Fat (94.7% calories from fat); 11g Protein; 17g Carbohydrate; 8g Dietary Fiber; 425mg Cholesterol; 65mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Vegetable; 45 Fat; 0 Other Carbohydrates.