



WATERCRESS & ENDIVE Salad

Ingredients

- 1 large bunch of watercress
- 1 head of endive
- 3/4 cup cucumber, sliced
- 1Tbsp. fresh lemon juice
- 2 tsp. good Dijon mustard
- 4 Tbsp. walnut oil (or Canola oil)
- salt and pepper

- 1 Wash and drain watercress, endive, and cucumber. Slice cucumber. Remove stems from watercress. Remove stem end from endive, and chop into bite-sized pieces. Put everything into a salad bowl.
- 2 Put lemon juice, mustard, salt and pepper into a small bowl. Whisk together. Gradually whisk in walnut oil. Dress salad, toss well, and serve.

Serves four.