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## BETTER COOKING WITH HORSERADISH Video Recipe Series HERB VINAIGRETTE over MIXED SALAD GREENS

### WITH CHEF LAUREL ROBERTSON

Chef Laurel has over 23 years cooking experience, is professionally affiliated with the Personal Chefs Network and is a state Ambassador for Weight Watchers. She started Dinner's On personal chef service in 2005 and lives in Altoona, WI.



### HERB VINAIGRETTE over MIXED SALAD GREENS

#### Ingredients:

2 C. mixed salad greens  
1/4 C. red wine vinegar  
2 T. fresh lemon juice  
1 tsp. Silver Spring Deli Style Mustard  
1 tsp. Silver Spring Pineapple Apricot  
3 T. fresh herbs (to taste) \*  
1/3 C. extra virgin olive oil  
1 clove garlic, minced  
Salt & Pepper to taste

\* For "fresh herbs" use any combination of basil, thyme, sage, oregano, parsley or chives.

#### Directions:

Combine all ingredients in a bowl. Whisk together. Let stand 15 minutes. Whisk again then pour over greens and toss.

Serves 2

