

## LEAF LETTUCES WITH CHEVRE DRESSING

SEVERAL VARIETIES OF LEAF LETTUCE SUCH AS BIBB, BUTTERHEAD, LOOSE LEAF, LITTLE GEMS, AND ROMAINE

2 CLOVES OF GARLIC

1/2 CUP OF A CREAMY CHEVRE

LEMON

FRUITY OLIVE OIL

FRESH CHIVES AND/OR DILL

TRIM THE LETTUCES, SEPARATE THE LEAVES AND DUMP INTO A SINK FULL OF COLD WATER.

SPIN DRY IN A LETTUCE DRYER. LAY ON A TEA TOWEL. COVER WITH A SECOND TEA TOWEL. ROLL GENTLY AND PUT IN THE FRIDGE UNTIL READY TO SERVE.

PUT A HEALTHY PINCH OF SEA SALT AND SEVERAL GRINDINGS OF BLACK PEPPER IN YOUR SALAD BOWL.

PEEL THE GARLIC. USING A MICROPLANE OR A GRATER, GRATE INTO THE BOWL.

WHISK IN THE JUICE OF HALF A LEMON.

USING A FORK, COMBINE WITH THE GOAT CHEESE.

WHISK IN ABOUT 1/3 CUP OF OLIVE OIL.

TOSS THE LETTUCES WITH THE DRESSING. SCATTER WITH FRESH HERBS. SERVE.