

2 HEADS OF LITTLE GEM LETTUCE OR A COMBINATION OF  
ROMAINE AND BUTTER LETTUCE

1 LARGE BROWN ONION

FRUITY EXTRA-VIRGIN OLIVE OIL

BANYULS VINEGAR

FRESH CHIVES

TRIM THE LETTUCE BOTTOMS AND SEPARATE THE LEAVES,  
TEARING OFF ANY DAMAGED OR BROWN BITS.

DUMP INTO A SINK OF COLD WATER AND SWIRL AROUND TO  
RINSE FREE OF GRIT. DRAIN.

DRY THOROUGHLY IN A SALAD SPINNER. SPREAD IN ONE LAYER  
ON A KITCHEN TOWEL. ROLL GENTLY AND REFRIGERATE UNTIL  
READY TO USE.

PUT THE DRIED LETTUCE IN THE SALAD BOWL. SEASON WITH  
SEA SALT AND FRESHLY GROUND PEPPER.

PEEL THE ONION. SLICE IN 1/2 INCH RINGS.

HEAT 1/2 CUP OF OLIVE OIL IN A SAUTÉ PAN OVER A MEDIUM  
FLAME. LAY THE ONION RINGS IN THE PAN AND BROWN ON BOTH  
SIDES. THE RINGS WILL SEPARATE AS THEY'RE COOKED. SAUTÉ  
TILL THEY ARE DARK BROWN, ALMOST CHARRED.

POUR IN 3 TBSPS OF BANYULS VINEGAR AND ADD THE ONIONS  
AND THE DRESSING TO THE LETTUCES. TOSS WITH A GENEROUS  
HANDFUL OF CHOPPED CHIVES.

SERVES 4