

LITTLE GEMS WITH FETA AND APRICOTS

LITTLE GEMS, RADICCHIO OR LETTUCES OF YOUR CHOICE
2 SHALLOTS
LEMON
BANYULS OR CIDER VINEGAR
OLIVE OIL
4 APRICOTS
1 1/2 CUPS OF FETA
FRESH MINT AND FRESH CHIVES

IF NECESSARY, WASH THE LETTUCES, SPIN THEM IN A LETTUCE DRYER AND ROLL GENTLY IN A KITCHEN TOWEL. REFRIGERATE TILL READY TO USE.

PEEL AND MINCE THE SHALLOTS. PLACE IN THE BOTTOM OF YOUR SALAD BOWL WITH SALT AND PEPPER.

ADD 1 TBSP OF VINEGAR AND 1 TBSP OF LEMON JUICE. ALLOW TO SIT FOR TEN MINUTES, THEN BEAT IN ABOUT 8 TBSPS OF OLIVE OIL SWITH A WIRE WHISK.

HEAT THE BROILER AND PLACE RACK ON HIGHEST LEVEL.

SLICE APRICOTS IN HALF. REMOVE THE PITS. ARRANGE CUT-SIDE UP ON A COOKIE SHEET. DRIZZLE WITH OLIVE OIL. SALT LIGHTLY.

BROIL THE APRICOTS FOR 5 TO 10 MINUTES OR UNTIL THEY ARE SLIGHTLY CHARRED ON TOP. (TIME WILL VARY AS BROILERS VARY.)

MEANWHILE, TOSS THE SALAD WITH THE DRESSING. USING A FORK, CHIP OFF ABOUT 1 1/2 CUPS OF FETA INTO THE SALAD.

MINCE CHIVES AND MINT LEAVES.

WHEN THE APRICOTS HAVE BROILED, ADD TO THE SALAD. SCATTER WITH HERBS AND TOSS EVERYTHING TOGETHER.

SERVES 4