

RED BICYCLETTE

Summer Salad with Creamy French Dressing

2 t Garlic minced
1 T Parsley chopped
1/4 c Mayonnaise
1 Small egg yolk
2 T Red wine vinegar
1 T Cider vinegar
1 T Lemon juice
1 T total Fresh rosemary, thyme, marjoram and sage minced
2 t Whole grain mustard
1/2 c Olive oil
Salt and pepper to taste
1 head Red leaf butter lettuce, torn into pieces

Directions

Place all ingredients except olive oil and lettuce in food processor, then mix for 5 seconds. Add olive oil in a slow stream while processor is on, until oil is well incorporated. Toss desired amount of dressing with lettuce and serve.

Serves 4

Delicious, when paired with Red Bicyclette® Pinot Noir