

K's Kitchen: Fresh strawberries in a green salad

By Kathryn Reed

This was the first time Sue was disappointed the salad was gone. Clearly, I'll be making more.

My only disappointment is that I had not made it sooner.

With strawberries being so sweet right now, I'm guessing we'll be having this salad regularly. I only made a small bowl the first time because I didn't know how much we would like it, and a dressed salad doesn't last long. We will each eat a slightly soggy salad the next day, but beyond that – no thanks. And it's something I would never serve to others.

I like buying the big tub of mixed spring greens and then feasting on them for a while. Spinach would work just as well for this salad.

Prepared strawberry vinegar would suffice, too. But making it is pretty darn easy. I'm sure there are other uses for the vinegar, but I'm too busy making the salad to discover them.



Mixed Greens and Strawberry Salad

$\frac{1}{2}$ small shallot, finely chopped

2 T strawberry vinegar*

2 T olive oil

$\frac{1}{2}$ pound greens

1 C strawberries, thinly sliced

$\frac{1}{3}$ C sliced almonds

2 ounces crumbled feta cheese

Mix shallots and vinegar in bowl. Drizzle in oil. Whisk together. In separate bowl mix greens, strawberries, almonds and cheese. Add vinegar concoction. Toss thoroughly.

***Strawberry Vinegar**

$\frac{1}{4}$ pound strawberries, hulled and quartered

$\frac{1}{2}$ C white wine vinegar

$\frac{1}{4}$ C rice wine vinegar

$\frac{1}{8}$ C sugar

Combine strawberries, white wine vinegar, rice wine vinegar, and sugar. Refrigerate in glass jar up to 24 hours. Discard strawberries and strain vinegar through cheesecloth or a coffee filter into a glass jar or container. Vinegar will keep up to 1 month refrigerated.