



TASTING TABLE

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Little Gem Salad with Sorrel Dressing

Recipe adapted from *Homegrown: A Growing Guide for Creating a Cook's Garden.* (Rodale)

Makes 4 servings

- *¼ cup sour cream*
- *¼ cup plain whole-milk yogurt*
- *1 teaspoon Dijon mustard*
- *1 garlic clove, minced*
- *1 teaspoon red-wine vinegar*
- *2 tablespoons extra-virgin olive oil*
- *Pinch of coarse sea salt*
- *⅓ cup sorrel leaves, finely chopped*
- *4 large handfuls Little Gem lettuce, torn into bite-size pieces*
- *1 small bunch chives, roughly chopped*
- *4 sprigs dill, roughly chopped*
- *Freshly ground black pepper*

1. In a blender, blend the sour cream, yogurt, mustard, garlic, vinegar, olive oil, salt and sorrel until very smooth, about 1 minute. Thin with water if it's too thick. Set aside.
2. In a large mixing bowl, toss the lettuce, chives and dill with about half of the dressing; add more if desired, just enough to coat the leaves. Season with salt and pepper and serve immediately.

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