

FRESH FROM THE GARDEN TASTINGS

Early Spring Salad



Ingredients

1 cup sliced radishes
1 cup sliced sugar snap peas (and shoots, if available)
1 cup ricotta, crumbled
½ cup torn mint leaves
1 clove garlic, minced
Salt, to taste
Optional: edible flowers, to garnish
(violets, snap pea flowers, etc.)

1 Tablespoon freshly squeezed lemon juice
1 teaspoon balsamic vinegar
3 Tablespoons extra virgin olive oil
Black pepper, to taste

Instructions

In a large bowl, toss radishes, peas, ricotta and mint. Finely mince garlic, then use a mortar and pestle to mash it with the salt. In a small bowl, combine garlic-salt paste, lemon juice, and balsamic vinegar. Mix well. Add olive oil and black pepper, stirring to integrate. Pour dressing over the salad and toss to combine. Garnish with edible flowers to serve.

Note: when slicing the peas, bite-sized (one inch) pieces cut on the bias works well. For the radishes, thinly sliced coins (use a mandolin) or matchsticks are best.